

CHRISTMAS FAYRE MENU

STARTERS

Roasted Sweet Potato and Butternut Squash Soup with Warm Bread Mixed Game Terrine Spiced Pear Chutney with Warm Mini Roll Sautéed Wild Mushrooms, Tarragon Cream with Toasted Garlic Ciabbata Classic Prawn Cocktail, Bloody Mary Sauce with Bread and Butter



MAIN EVENT

Roast Turkey, Sausage Stuffing, mash and roast potatoes, pigs in blankets, yorkshire pudding, mixed veg and gravy

Oven baked salmon fillet, herb crush potatoes, stem broccoli, lemon and dill butter sauce Slow braised blade of beef. Bourguignon sauce, parsley mash and fine green beans Roast vegetable and goats cheese wellington, roasted garlic potatoes, tomato and basil sauce, parmesan salad.

Turkey burger, pigs in blankets, crushed brussel sprouts, cranberry sauce, sausage and sage stuffing between two yorkshire puddings, roast potatoes and bread sauce.



DESSERTS

Vanilla Crème Brûlée with Shortbread Biscuit

Xmas Pudding with Brandy and Orange Sauce

Dark Chocolate Brownie, Chocolate Ice Cream and Chocolate Sauce

Cheese Board. Stilton and Cheddar, Onion Chutney, Crackers

Selection of Ice Creams

FOLLOWED BY TEA or COFFEE AND A WARM MINCE PIE

PRICES:

2 course meal £24.95 | 3 course meal £29.95 Available 1st December to 23rd December | Bookings only