Christmas Fayre Menu

18th November to 24th December, all day, every day
(excludes Christmas Day)

TWO COURSES £19.95 *pp*

THREE COURSES £22.95 *pp*

STARTERS

Roasted Tomato & Basil Soup (ve) (gfo)
Warm ciabatta

Pork, Orange & Duck Pâté (gfo)
Toasted ciabatta, winter chutney

Goat's Cheese Tart (v)
Spinach and cranberry sauce

Classic Prawn Cocktail (gfo)
Crispy iceberg, seafood sauce and brown bread

MAINS

Roast Turkey (gfo)
Honey glazed parsnips, carrot & swede, roast potatoes, brussel sprouts, pig in blanket, sage & onion stuffing and turkey gravy

Slow Cooked Beef & Ale Casserole (gf)
Horseradish mash and braised red cabbage

Salmon Fillet (gfo)
Herb roast potatoes, cherry tomatoes, stem broccoli and a white wine sauce

Mushroom Bourguignon Pie (ve) (gfo)
Herb roast potatoes, braised red cabbage and stem broccoli

DESSERTS

Traditional Christmas Pudding (ve) (gfo)
Thick brandy sauce

White Chocolate & Raspberry Brûlée Cheesecake
Thick cream and fruit coulis

Layered Chocolate Fudge Cake (ve)
Chocolate ice cream

Classic Jam Sponge Pudding (v)
Thick custard

Standard children's menu, for under 11's is available on request. Please enquire at time of booking.

Full allergen information is available on request. Please ask our team for details when ordering both food and drink.
(v) vegetarian, (ve) vegan, (gf) gluten free, (gfo) gluten free options available on request - please speak to a member of our team.
Despite our best efforts, we are unable to guarantee that our dishes are free from any allergen.
Adults need around 2,000 kcal a day, calorie information is available on request.