



CHRISTMAS FAYRE

AVAILABLE 28TH NOVEMBER ~ 24TH DECEMBER

£24.⁹⁵ 2 COURSES ~ £30.⁹⁵ 3 COURSES

STARTERS

KING PRAWN COCKTAIL *(gfa)* - Shredded iceberg, Marie Rose sauce, buttered brown bloomer

CREAMY BLUE CHEESE GARLIC MUSHROOM *(v, gfa)* - On toasted sourdough

SPICED CARROT SOUP *(v, vga, gfa)* - With toasted ciabatta

CHICKEN LIVER PARFAIT *(gfa)* - With ciabatta crostini & apricot & cranberry chutney

BETROOT HUMMUS & CARROT TAPENADE *(v, vgn, gfa)* - With toasted flatbread

MAIN COURSES

ROAST TURKEY *(gfa)* - Roast potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, Yorkshire pudding

FESTIVE PIE - Seasonal vegetables, sage & onion triple cooked chips

FESTIVE BURGER - Whisky glazed 7oz beef burger, blue cheese rarebit, crispy bacon, pulled beef, sage & onion triple cooked chips

SLOW BRAISED BEEF - With celeriac mash, red wine sauce, bacon & chestnut Brussels sprouts with a homemade Yorkshire pudding

LEMON & PARSLEY CRUMBED COD *(gf)* - Celeriac mash, buttered kale & toasted pine nuts

WILD MUSHROOM, SHALLOT & MADEIRA TART *(v, vgn)* - Roasted winter vegetables

DESSERTS

CHRISTMAS PUDDING *(v, vga, gf)* - With brandy sauce

SALTED CARAMEL TART - With Chantilly cream

STICKY TOFFEE PUDDING *(gf)* - With custard & toffee sauce

CHOCOLATE CHERRY TART *(vgn)* - With vegan vanilla ice cream

CHEESE & BISCUITS - Mature Cheddar & Stilton with crackers & chutney

