



Christmas Fayre



2 course 26.95, 3 course 32.95

Starters

Carrot and Cumin Soup

With croutons, finished with honey & cream *VEO, GFO*

Baked Field Mushrooms

With a Stilton & herb crumb finished with a balsamic glaze & basil oil *V, GFO*

Brandy Chicken Liver Pate

Served with a toasted ciabatta, caramelised onion chutney & salad garnish *GFO*

Classic Prawn Cocktail

North Atlantic prawns, with baby gem lettuce & Marie Rose sauce with malted bloomer *GFO*

Mains

Traditional Roast Turkey

Accompanied by an apricot and cranberry stuffing, pig in blanket, Yorkshire pudding & a rich pan gravy *GFO*

8oz Blade of Beef

with baby onions, pig in blanket, Yorkshire pudding *GFO*

Beetroot Wellington

with stuffing & onion gravy *VEO*

*All The above served with roast potatoes, honey roasted carrots, parsnips & a side of smoked bacon & chestnut
brussel sprouts*

Fillet of Sea Bream

With Chive crushed new potatoes, roasted root vegetables & a white wine sauce *GF*

Sides

Cauliflower Cheese £4.00

Mixed Green Veg £3.50

Braised Red Cabbage £3.50

Creamy Mash £3.50

Desserts

Christmas Pudding

With red berries & a brandy sauce *GF*

Baileys Cheesecake

With Salted caramel ice cream & strawberries

Chocolate Yule Log

with red berries, chocolate sauce & ice cream

Choice of sorbets

To Finish

Cheese & Biscuits *GFO* £7.50

Coffee & mince pies £3.00