



TIS THE SEASON TO TUCK IN

CHRISTMAS FAYRE MENU

ONE COURSE - £18 | TWO COURSES - £24 | THREE COURSES - £26

STARTERS

CHUNKY TOMATO, ORZO & THYME SOUP with fresh bread | **VE GFO**

HONEY ROAST FIGS goats cheese, hazelnuts with endive and chive oil | **GF**

GARLIC CHESTNUT AND WILD MUSHROOM BRUSCHETTA | **V**

SMOKED SALMON & PRAWN COCKTAIL with Marie rose, baby gem, cucumber and tomato | **GF**

MAINS

TURKEY STUFFED WITH TRADITIONAL SAUSAGE MEAT

with chestnut, sage and onion stuffing, thyme and garlic roast potatoes, pigs in blankets, brussels and red wine gravy | **GF**

BEEF BRISKET

with parsnip, heritage carrots, onion, horseradish mash with red wine gravy | **GF**

WILD MUSHROOM, BUTTERNUT SQUASH AND GOATS CHEESE WELLINGTON

with thyme and garlic roast potatoes, heritage carrots and red wine gravy | **VEO**

SEARED SALMON

with caper and shallot new potatoes, buttered greens, white wine, lemon and dill sauce | **GF**

DESSERTS

CHRISTMAS PUDDING with brandy Chantilly cream | **GFO VEO**

FIGS & STEM GINGER STICKY TOFFEE PUDDING with toffee sauce and gingerbread ice cream | **GF**

TRIPLE CHOCOLATE AND SALTED CARAMEL BROWNIE with walnuts and honeycomb ice cream | **GF**

SELECTION OF ENGLISH CHEESES with chutney, grapes and celery | **GFO**

2.00 SUPPLEMENT

DISHES MAY VARY SLIGHTLY DUE TO SEASONAL CHANGES