

CHRISTMAS FAYRE 2019

Available 1st December - 31st December 2019

STARTERS

Roasted parsnip & leek soup (v)

Pear, walnut & blue cheese salad with baby gem lettuce & caramelised hazelnuts (v)

Sesame & hoisin duck bon bons, rocket salad with a soy, chilli & lime dressing

Smoked trout and fennel panna cotta with celeriac & chive slaw

Chicken & ham terrine with spiced apple chutney & toasted sour dough

MAINS

Featherblade of beef, creamy mash, parsnip puree, roasted carrots, crispy kale & jus

Roast turkey crown with chestnut & cranberry stuffing served with all the trimmings

Mascarpone & wild mushroom stuffed chicken breast with Savoy cabbage, courgettes & course grain mustard mash

Spinach & ricotta roulade with honey roasted parsnips, peas & cheese sauce (v)

Cod supreme wrapped in Parma ham served with a butternut & borlotti bean stew

DESSERT

Traditional steamed Christmas pudding with homemade brandy sauce

Bailey's toffee profiteroles & warm caramel sauce

Salted caramel & dark chocolate tart served with pistachio cream & candied cherries

Ginger syrup sponge with a stem ginger toffee sauce & vanilla ice cream or custard

Cranberry cheesecake with a baked white chocolate crumb & clementine gel

Two Courses £21.95 - Three Courses £26.95

Please note that for parties of 8 or more, a deposit of £5 per person is required on booking with pre-orders received at least 7 days prior to the booking.

All bookings on Boxing Day require a £10 per person deposit and a pre-order in advance.

FOOD ALLERGIES AND INTOLERANCIES

Before ordering drinks or food please speak with a member of staff about your requirements

Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment.

Some fish may contain small bones.