



# CHRISTMAS FAYRE

AVAILABLE 28<sup>TH</sup> NOVEMBER ~ 24<sup>TH</sup> DECEMBER

£26.<sup>95</sup> 2 COURSES ~ £32.<sup>95</sup> 3 COURSES

## STARTERS

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**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

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**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

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**CHRISTMAS PUDDING**(*v, gf, vga*) - 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

