

CHRISTMAS FAYRE

Two courses £18.95 or Three Courses £23.95

Served Monday to Friday 5pm - 9pm & Saturday 12pm - 9pm

STARTERS

PARSNIP & APPLE SOUP gf v vg
Mini loaf & butter

DUCK LIVER PARFAIT gf
Toast & Butter

BRUSHCHETTA gf v vg
Toasted ciabatta topped with
diced tomato, onion, fresh basil &
olive oil

**TRADITIONAL PRAWN
COCKTAIL** gf
Classic sauce, bread & butter

GOATS CHEESE CHEESCAKE
red onion jam

Please note **gf, v & vg** mean
gluten free, vegetarian & vegan
options available on dishes,
Please discuss with your
server

MAINS

TRADITIONAL TURKEY gf
With all the Trimmings

SLOWLY BRAISED BLADE OF BEEF gf
Creamed potatoes, roasted root
ve getables & rich red wine gravy

**BUTTERNUT SQUASH & PINENUT
RISOTTO** gf v vg
Topped with warm goats' cheese

LEMON & ROSEMARY CRUSTED HAKE
Crushed new potatoes, oven roasted vine
tomatoes, green beans & a white wine &
lemon sauce

STUFFED CHICKEN gf
Apple, cranberry, spinach & mozzarella
stuffed chicken, sautéed new potatoes,
roasted root ve getables & a cranberry
sauce

DESSERTS

**TRADITIONAL CHRISTMAS
PUDDING** gf v vg
Brandy Cream or Custard

APPLE CRUMBLE v Cinnamon
ice cream

GIN & TONIC SORBET gf v vg
Candy cane gin & lemon tonic
sorbet

LUXURY CHOCOLATE BOX v
Caramel centered chocolate
mousse on a shortbread base
with caramel ice cream

CHEESE & BISCUITS gf v
Selection of European cheeses,
crackers & apple & date chutney
Add a 50ml Glass of Port for
£1.95