



27TH NOVEMBER - 21ST DECEMBER

CHRISTMAS FAYRE

2 COURSE £26.99 | 3 COURSE £31.99

Starters

Homemade Pea & Mint Soup - served with toasted bread & crouton (VE) (GFO)

Chicken Liver & Port Pate - served with festive chutney & ciabatta (GFO)

Baked Camembert - topped with cranberry & balsamic served in a toasted bread bowl

Traditional Prawn Cocktail - Marie Rose sauce, shredded iceberg, brown bread & butter (GFO)

Mains

Roast Turkey & Pigs in Blankets

Slow Roasted Topside of Beef & Yorkshire Pudding (GFO)

Vegan Nut Roast (VE) (GFO)

all the above served with honey roasted parsnips, braised red cabbage with apple, sprouts, carrots, swede mash & roasted potatoes

Butternut Squash and Sweet Potato Puff Pastry Pie (VE)

Oven Baked Salmon with a Parmesan and Parsley Crust (GF)

both served with buttered new potatoes and seasonal vegetables of the day

Desserts

Traditional Christmas Pudding - brandy sauce

Apple & Cinnamon Crumble - served with warm custard

Terry's Cheesecake - chocolate orange flavoured homemade cheesecake

Winter Eton Mess Sundae - topped with clotted cream, and a winter fruit compote (GFO)

Sorbet & Fresh Fruit Sundae (VE) (GFO)

Cheeseboard Trio - crackers, chutney, grapes and celery (£4 surcharge)

To Finish

Tea or Coffee & Mince Pie or Chocolate Mint

Terms and Conditions: advanced reservations only, pre-orders required 72 hours before reservation date, £10 per head non-refundable deposit to secure booking, menu available Wednesday - Saturday, dietary requirements not detailed on this menu can be catered for with advance notice, please advise any member of staff regarding dietary requirements in advance of placing pre-orders.

Gift vouchers and/or any discounts cannot be used towards payment for this set menu.