

Christmas Fayre

2 courses £29.50 | 3 courses £35.50

Starters

Celeriac and butterbean soup, blue cheese, sage, browned butter v Ce, SD, M
Potted hot smoked salmon, avocado and lemon jam, cucumber dill pickles, toasted
ryebread F, Mu, Gl, SD, M

Duck chestnut and red wine terrine, spiced quince chutney, parsnip remoulade,
toasted sour dough SD, Nu, Gl, M, Mu

Panko crumbed Camembert, port orange and cranberry chutney, pickled pear,
candied walnut, endive salad Gl, M, E SD

Mains

Roast crown of turkey, cranberry, sage and sausage meat stuffing, bacon wrapped
mini Cumberland chipolata, roast potatoes, bread sauce, turkey gravy GL, Ce, SD
Bistro rump steak, grain mustard and tarragon croquette, cèpe purée, winter greens
(served pink or well done) Mu, SD, Ce, M, Gl

Roast hake, mushroom and parsley crust, wilted kale, parsnip purée, brown shrimp,
red wine sauce F, Gl, Ce, SD, Mu

Boulangère potato hot pot, roast savoy cabbage confit, carrot, caramelised onion and
thyme gravy v Ce, SD, M

Desserts

Sticky toffee pudding and apple trifle, honeycomb, spiced apple sorbet Gl, E, M
Christmas pudding, clementine and Cognac caramel sauce,
clotted cream ice cream Gl, M, E, Nu

Molten dark chocolate tart, After Eight ice cream, chocolate tuiles Gl, M, E
Cheese platter, savoury biscuits, cranberry, port and pear chutney,
celery and grapes M, Gl, SD, Ce

Coffee

Freshly brewed filter coffee, served with mini mince pies

(V) = suitable for vegetarians

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy,
M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo-
Molluscs, Mu-Mustard