

Christmas Fayre Menu

Lunch - 2 courses 24.50 pp | 3 courses 29.50 pp
Dinner - 2 courses 28.50 pp | 3 courses 33.50 pp

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 - 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