



Festive Fayre

STARTERS

Roasted Tomato & Red Pepper Soup (TGF/VE)

Tin loaf, sea salt butter & red pepper crisps

Brie & Cranberry Parcel

Festive chutney & mixed leaves

Tempura King Prawns (TGF)

Mulled wine glaze, toasted ciabatta

Mini Pigs in Blankets (TGF)

Mulled cider glaze & cranberry jam

MAIN COURSE

Traditional Christmas Turkey (TGF)

Goose fat roast potatoes, honey roasted root vegetables, pig in blanket and festive vegetables

Roast Sirloin of Beef (TGF)

Goose fat roast potatoes, roasted root vegetables, pig in blanket and festive vegetables

Turkey, Brie & Cranberry Pie (TGF)

Creamy mash, honey roasted carrots & sage and onion gravy

Pan Seared Seabass (GF)

Crushed new potatoes, clementine broth & samphire

Creamy Garlic Mushroom & Chestnut Wellington (TVE)

Creamy mash, honey roasted carrots and sage & onion gravy





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DESSERTS

Mint Chocolate Fondant (TGF)

Vanilla Ice-cream

White Chocolate & Raspberry Roulade (GF)

Spiced berry compote & cinnamon cream

Christmas Pudding (TGF/TVE)

Brandy sauce

Winter Berry Crumble Tart

Cinnamon custard

FESTIVE FAYRE MENU

AVAILABLE BY PRE-BOOKING ONLY

Available Wednesday - Saturday
From Wednesday 25th November
until Wednesday 23rd December

2 COURSES - £27.95

3 COURSES - £31.95

Dietaries & Allergens

Although we try very hard to cater for all dietary requirements, we cannot guarantee that any of our products are 100% free from particular ingredients/allergens.

If you have any dietary requirements or allergies, please speak to a member of the team prior to ordering

