

# CHRISTMAS FAYRE

AVAILABLE 28<sup>TH</sup> NOVEMBER - 24<sup>TH</sup> DECEMBER

£26.95  
2 COURSES

£32.95  
3 COURSES

## STARTERS

### King Prawn Cocktail (*gfa*)

Shredded iceberg, Marie Rose sauce,  
buttered brown bloomer

### Creamy Blue Cheese

### Garlic Mushrooms (*v, gfa*)

On toasted sourdough

### Spiced Carrot Soup (*v, vga, gfa*)

With toasted ciabatta

### Chicken Liver Parfait (*gfa*)

With ciabatta crostini & apricot &  
cranberry chutney

### Beetroot Hummus

### & Carrot Tapenade (*v, vgn, gfa*)

With toasted flatbread

## MAIN COURSES

### Roast Turkey (*gfa*)

Roast potatoes, seasonal vegetables,  
sage & onion stuffing, pigs in blankets,  
Yorkshire pudding

### Festive Pie

Seasonal vegetables, sage & onion  
triple cooked chips

### Slow Braised Beef

With celeriac mash, red wine sauce, bacon  
& chestnut Brussels sprouts with a  
homemade Yorkshire pudding

### Lemon & Parsley

### Crumbed Cod (*gf*)

Celeriac mash, buttered kale  
& toasted pine nuts

### Wild Mushroom, Shallot

### & Madeira Tart (*v, vgn*)

Roasted winter vegetables

### Festive Burger

Whisky glazed 7oz beef burger, blue  
cheese rarebit, crispy bacon, pulled beef,  
sage & onion triple cooked chips

## DESSERTS

### Christmas Pudding (*v, vga, gf*)

With brandy sauce

### Sticky Toffee Pudding (*gf*)

With custard & toffee sauce

### Salted Caramel Tart

With Chantilly cream

### Chocolate Cherry Tart (*vgn*)

With vegan vanilla ice cream

### Cheese & Biscuits

Mature Cheddar & Stilton with crackers & chutney