



Christmas Fayre Menu



Starters

Sloe Gin, Clementine & Dill Salmon Gravlox, Horseradish Mousse, Charcoal Sourdough, Fennel & Cucumber Slaw (G.F adapt) £9.95

Duck Liver & Orange Pate, Fig & Date Chutney, Poached Fig, Onion Seed Brioche (GF adapt) £9.95

Mushroom, Chestnut & Tarragon Pate, Sourdough Crostini, Balsamic Onion Chutney, Candied Walnuts (V)(VG)(GF adapt.) £9.95

Smoked Ham Hock Fritter, Sweet & Sour Charred Onions, Dijon Mayo, Chutney £9.95

Roast Broccoli & Blue Cheese Soup, Walnut & Onion Focaccia (VG/GF adapt) £8.95

Mains

Traditional Roast Turkey, Chestnut Stuffing, Roast Potatoes, Chipolata & Bacon Rolls, Seasonal Veg, Bread Sauce & Warm Cranberry Compote £20.95

Blade of Beef, Red Wine & Caramelised Onion Sauce, Mash Potato & Glazed Carrots (GF adapt) £21.95

Roasted, Rolled Pork Belly, Fig, Sage & Honey Stuffing, Puffed Crackling, Apple Sauce, Mash, Roast Potatoes, Seasonal Veg and Savoury Gravy (GF) £20.95

Roast Pheasant, Herb & Apricot Stuffing, wrapped in Pancetta, Celeriac & Thyme Gratin, Seasonal Veg, Walnut Ketchup & Peppercorn Cream Sauce £22.95

Herb crust Hake Fillet, Confit Tomato, Saffron, Potato, braised Fennel, Pesto Veloute. £21.95

Beetroot, Mushroom & Chestnut Bourguignon, Griddled Macaroni Cheese Slice, Cashews & Nooch, Sage Roast Parsnip & Winter Greens (VG) (GF adapt) £18.95

Desserts

Espresso Martini Cheesecake, Chocolate Coffee Beans, Kahlua Drizzle, Chantilly Cream £9.95

Cranberry Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce (VG adapt) £9.95

Chocolate & Boozy Blackberry Roulade, Vanilla Ice Cream, White Chocolate Sauce (GF/VG adapt)

Traditional Christmas Pudding, Brandy Sauce £9.95

Panna Cotta with Mulled Pear & Mixed Nut Crumble (GF adapt) £9.95

Lunchtime Special - 2 Courses £27.95, 3 Courses £34.95

Served 12 noon until 2.30 pm Monday to Saturday.

Dinner price as per individual dish price. Excludes Christmas Day, Boxing Day. For Sundays, see "Sunday Lunch Menu", which is released weekly via our website..