

CHRISTMAS FAYRE MENU

ROASTED PARSNIP SOUP (V) (GFO)

CHICKEN, APRICOT AND PISTACHIO TERRINE, SERVED WITH PICCALILLI AND TOASTED BLOOMER (GFO)

GOATS CHEESE, FIG AND CARAMELISED ONION TARTLET WITH A BALSAMIC GLAZE (V)

TEMPURA BATTERED KING PRAWNS SERVED WITH SWEET CHILLI SAUCE

ROAST TURKEY BREAST SERVED WITH SAGE AND ONION STUFFING AND PIGS IN BLANKETS (GFO)

... SLOW ROASTED BELLY PORK WITH BLACK PUDDING FRITTERS SERVED WITH AN APPLE CIDER AND WHOLEGRAIN MUSTARD SAUCE (GFO)

PARMESAN AND HERB CRUSTED SALMON FILLET WITH A WHITE WINE AND CHIVE SAUCE (GF)

BEEF BOURGUIGNONNE (GF)

WINTER VEGETABLE CHEDDAR COBBLER (V)

ALL SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES

TRADITIONAL CHRISTMAS PUDDING SERVED WITH A BRANDY SAUCE (V) (GF)

CHOCOLATE ORANGE CHEESECAKE SERVED WITH VANILLA ICE CREAM (V)

TOFFEE APPLE CRUMBLE TART SERVED WITH SALTED CARAMEL ICE CREAM (V)

RASPBERRY AND WHISKY TRIFLE (GF)

FINISH IT ALL OFF WITH A DELICIOUS COFFEE AND A MINCE PIE

1 COURSE £13.50 2 COURSE £17.50 3 COURSE £21.50