

Christmas Fayre

2 Courses £29.95, 3 Courses £34.95

Available Wednesday – Sunday from 23rd November until 21st December.

STARTERS

ROASTED BUTTERNUT SQUASH & SAGE SOUP (V)

Creamy roasted squash soup with a hint of sage, served with warm rustic bread

CHICKEN LIVER & BRANDY PÂTÉ

Smooth chicken liver pâté with a splash of brandy, served with red onion chutney and toasted sourdough

SMOKED HADDOCK FISHCAKE

Lightly breaded and golden-fried, served with lemon mayo and a watercress salad

FESTIVE BAKED CAMEMBERT

Oven-baked camembert with rosemary and crusty bread served with spiced cranberry relish

MAINS

TRADITIONAL ROAST TURKEY WITH TRIMMINGS

Hand-carved roast turkey with sage & onion stuffing, pigs in blankets, roast potatoes, winter vegetables, and rich gravy

SLOW-BRAISED BEEF & ALE PIE

Tender beef slow-cooked in local ale, topped with golden pastry, served with roast parsnips, horseradish mash, and gravy

GRILLED FILLET OF SALMON

Crispy-skinned salmon fillet with buttermilk beurre blanc, parsley, wilted baby spinach with lemon and garlic, and thyme mashed potatoes

WINTER VEGETABLE NUT ROAST (VE)

A hearty mix of root vegetables, nuts, and herbs, served with red onion gravy, roast squash, and seasonal vegetables

DESSERTS

CLASSIC CHRISTMAS PUDDING WITH BRANDY SAUCE

Traditional rich fruit pudding served warm with a generous pour of brandy sauce

STICKY TOFFEE TREACLE PUDDING

Moist sponge pudding drenched in toffee and dark treacle sauce, served with ginger ice cream

CLEMENTINE & CRANBERRY CHEESECAKE

A festive twist on a classic – creamy cheesecake with a citrus and berry topping, sprinkled with white chocolate

WARM CHOCOLATE BROWNIE WITH BAILEYS CREAM

Rich chocolate brownie served warm with a drizzle of Baileys cream and roasted hazelnuts