

Fayre Menu

2 Courses - £27.00 3 Courses - £32.00

Starters

SPICED PARSNIP SOUP v GFO

With sourdough bread

HONEY GOATS CHEESE SALAD v GF

Pomegranate seeds, leaf salad, pesto dressing

MUSHROOM PARFAIT v

With herb infused sourdough bread, pickled shallots

JUMBO PIGS IN BLANKETS

Honey mustard glaze

HARISSA PRAWN COCKTAIL v GFO

Harissa marie rose sauce, avocado, wholemeal bread

Mains

ROAST TURKEY CROWN GFO

With creamed potatoes, roast potatoes, roast carrot and parsnip, seasonal vegetables, stuffing and pigs in blankets

FEATHERBLADE OF BEEF GF

With creamed potatoes, roast carrot, seared shallots and a red wine jus

HOMEMADE NUT ROAST v GF

With creamed potatoes, roast potatoes, roast carrot and parsnip, seasonal vegetables

SEAFOOD LINGUINE

Smoked Salmon, king prawns and mussels, in a tomato and dill cream sauce

Desserts

WHITE CHOCOLATE AND CARAMEL CHEESECAKE

With vanilla ice cream

CHRISTMAS PUDDING v

With brandy sauce

STICKY TOFFEE PUDDING v GF

With toffee sauce and vanilla ice cream

TRIPLE CHOCOLATE YULE LOG v

With pouring cream

APPLE AND RHUBARB CRUMBLE v

Ginger crumb and warmed custard



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