



Xmas Fayre Menu

2 Courses for £26 - 3 Courses £33

To Start:

Tomato and Roasted Red Pepper Soup, Artisan Bread
Baked Scallop, Cafe de Paris Butter, Samphire
Spiced Lamb Bon Bon, Harrisa Mayo, Pickled Red Onion
Wild Mushroom Bruschetta

Main:

Slow Cooked Blade of Beef with Horseradish Mash or
Free Range Stuffed Turkey Escalope with Fondant Potato.
all served with, Artisan Carrot,
Buttered Seasonal Vegetables,
and Pigs in Blankets (GF Available)

Vegan Butternut Squash and Beetroot Wellington, Mulled Wine Gravy (V)

Pan Seared Seabass, Crushed New Potatoes, Black Olive Tapenade(GF)

Dessert:

Traditional Xmas Pudding with Brandy Cream
Lemon Posset, Shortbread Biscuit
Boozy Black Forest Chocolate Pot
Cheeseboard with Crackers and Farmhouse Chutney

Please inform a member of staff of any allergies as the kitchen may be able to amend dishes to suit.

All food is prepared in an environment that contains nuts and nut traces including sesame.

10% Surcharge will be added to parties. All tips go to our staff.

