

CHRISTMAS FAYRE Menu



STARTERS

Leek & Potato Soup

With sour dough veo, gfo, lfo

Baked Camembert in Sourdough

Topped with cranberries and red onion chutney V

Sweet Chilli Prawns

Cucumber, avocado, red chilli GF

MAIN COURSES

Turkey Ballotine

Turkey wrapped in streaky bacon with Lincolnshire stuffing

Braised Lamb Rump

Slow braised with red wine & rosemary gf, lfo

Pan Fried Sea Bass

Fondant potato, green beans, pancetta, creamy fish veloute gf

Butternut Squash Roulade

Savoy cabbage, crispy leeks

DESSERTS

Traditional Christmas Pudding

Brandy sauce veo, gf, lfo

Creme Brulee

Garnished with candied orange v, gf

Baileys & White Chocolate Coffee Cup

Milk chocolate mousse topped with white chocolate & Baileys cream v, gf

2 COURSES £30

3 COURSES £35

AVAILABLE EVERY DAY
THROUGHOUT DECEMBER
EXCEPT CHRISTMAS DAY

Turkey, lamb & butternut squash dishes
are all served with Fondant potato,
sprouts, roasted carrots & parsnips, red
wine sauce





BUILD YOUR OWN BANQUET *Menu*

**CHOOSE 3 DISHES FOR £20, GET A
PORTIONS FRIES FREE**

Korean BBQ Duck Bao Bun
Pork & Chorizo
Salt & Pepper Chicken
Sticky Pork Pot
Mushroom Arancini
Garlic Mushrooms
Tender Stem broccoli with Honey & Soy
Battered Prawns with Sweet chilli
Thai Yellow Cod with Peppers & Onion
Prawns Pil Pil
Beef & Brie Slider with Salad & Cranberry Sauce
Onion Bhaji with Mango Dip
Halloumi Fries
4oz Rump Steak Cooked Medium Rare
Feta Saganaki
Pigs in Blankets with Gravy

ADDITIONAL DISHES £8 EACH



SUNDAY *Menu*

Roast Sirloin of Beef
Slow Roast Belly Pork
Turkey Ballotine
Roast Gammon
Vegetarian Nut Roast (v)

All served with braised red cabbage, roast carrot, crispy kale, buttery seasonal greens, mashed potato, roast potatoes, Yorkshire pudding & unlimited gravy.
Additional courses

ONE COURSE 19

TWO COURSES 25

THREE COURSES 30

AVAILABLE EVERY SUNDAY
THROUGHOUT DECEMBER

