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, Ifo

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

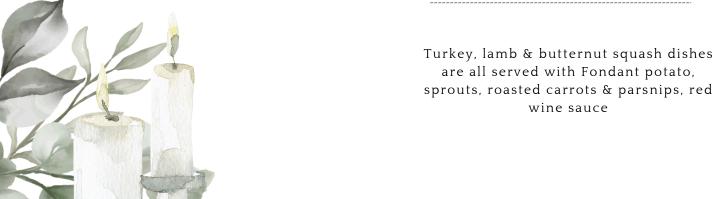
Creme Brulee

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





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



