CHRISTMAS FAYRE

2 COURSE - 29PP | 3 COURSE - 36PP

AVAILABLE 23/11 - 23/12 ALL DAY, EVERYDAY

STARTERS

PORK CHEEK CROQUETTE
PICKLED CELERIAC, BEETROOT KETCHUP

PRAWN & CRAYFISH TOAST (GFO)
PICKLES, WASABI MAYO, ASIAN DRESSING

ROAST CAULIFLOWER SOUP (V) (GFO)
BEER SOURDOUGH, MARMITE BUTTER

MAINS

BUTTER BASTED TURKEY (GFO)
ROAST CARROTS & PARSNIPS, ROAST ONION PURÉE, SPROUTS WITH PANCETTA, MASH, GOOSE FAT ROAST POTATOES, PIG IN BLANKET, SAGE & ONION STUFFING, CRANBERRY GEL

PAN ROAST SALMON (GF)
CHARRED FENNEL, SAMPHIRE, HERB CRUSHED NEW POTATOES, SMOKED CHAMPAGNE BUTTER SAUCE

WILD MUSHROOM GNOCCHI (V) (GF)
SPINACH, CRÈME FRAÎCHE, PECORINO

DESSERTS

FESTIVE STICKY TOFFEE PUDDING (V) (GFO)
BAILEY'S CRÈME ANGLAISE

MULLED WINE POACHED PEAR (V)
WALNUT SPONGE, CALVADOS APPLE PURÉE, CANDIED WALNUT, BRIE ICE CREAM

3 CHEESE BOARD (V) (GFO)
GRAPES, FIG CHUTNEY, FRUIT LOAF, CRACKERS, MARMITE BUTTER

PLEASE INFORM US OF ANY FOOD ALLERGIES / INTOLERANCES BEFORE ORDERING AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. WHILST WE MAINTAIN EXCELLENT ALLERGEN PRACTICES, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR SMALL AND BUSY KITCHEN, FOODS MAY STILL BE AT RISK FROM CROSS CONTAMINATION.