

CHRISTMAS FAYRE MENU 2019

SERVED DAILY THROUGHOUT DECEMBER

2 COURSE £16.95 3 COURSE £20.95

TO START

Roast Vegetable Soup with Stilton *served with a warm crusty roll and butter*

Wild Garlic and Ginger King Prawns *served with a butter sauce and warm herb flatbread*

Duck Liver Parfait *with a black cherry compote and sourdough croutons*

MAIN COURSE

Traditional Turkey Dinner

with creamy mash, turkey gravy and all the Christmas trimmings

Roast Quail

served with a cranberry jus, herby roast potatoes chantenay carrots and apricots

Grilled Portobello Mushroom

served with caramelised celeriac, remoulade and thyme

Chilli Salt Salmon Fillet

on a bed of butterbean, samphire and chard stew

DESSERTS

Salted Caramel Chocolate Fondant *with mint snaps and dreamy vanilla ice cream*

Carrot and Zucchini Cake *with a coconut cream*

Traditional Christmas Pudding *with Brandy cream*