

CHRISTMAS FAYRE MENU 2023

SERVED DAILY THROUGHOUT DECEMBER

2 COURSE £26.95 3 COURSE £32.95

TO START

Cauliflower and Chestnut Soup *topped with a light truffle oil and served with warm crusty bread*

Classic Prawn Cocktail *a real festive favourite, Prawns baby gem lettuce bound in a rich Marie rose sauce with a side of wholemeal bakery bread and fresh lemon wedge*

Ham Hock Terrine *served with a lightly grilled ciabatta & traditional Cumberland sauce*

THE MAIN EVENT

Traditional Roast Turkey Dinner *with creamy mashed potato, gravy and all the festive trimmings*

Fennel and Chestnut Loaf *served with creamy mashed potato, roast vegetables then finished with a rich cranberry & port Jus (V) (VG)*

Roast Top Side of Beef *served with creamy mashed potato roast winter vegetables and a rich Red wine Jus*

DESSERTS

Traditional Christmas Pudding *served with warm brandy sauce and fresh red currents*

Tipsy Baileys Cheesecake *served with fresh berries and Ice cream or cream*

Home Made Chocolate and Orange Mousse *served with a tuile biscuit*

Freshly brewed tea or coffee