

CHRISTMAS FAYRE DINNER MENU

2 COURSES | £27 3 COURSES | £32

Starters

Crab, Prawn and Pink Grapefruit Salad, gem lettuce, chicory, chive bloody Mary dressing
Chicken, Leek and Pulled Pheasant Terrine, spiced plum and mandarin chutney, soda bread wafer
Cream of Leek and Celeriac Soup, truffle oil, parmesan tuille
Whipped Goats Cheese Mousse, pickled beets, artichoke crisps, pea shoots

Main Courses

Butter Roasted Staffordshire Turkey, cranberry and chestnut stuffing, seasonal vegetables, potatoes
Pressed Shin of Beef, truffle creamed potato, roasted roots, crispy cabbage, port wine jus
Oven Roasted Hake Fillet, sweet potato and spinach dhal, roasted vine tomato, proscuitto crisp
Celeriac, Spinach and Butternut Squash Tart, salsa verdi, roasted beets

Desserts

Homemade Plum Pudding, brandy sauce
Homemade Black Forest Cheesecake, vanilla ice cream, kirsch syrup
Homemade Coconut and Pineapple Panna Cotta, honeycomb, raspberry sorbet
Homemade Ferrero Rocher Brownie, vanilla ice cream

Coffee and Mini Mince Pie

Served from 6pm - 9.30pm Monday-Saturday from 27th November - 30th December £10.00 per person deposit and pre-order required for bookings of 10 people or more Pre-order 14days in advance of booking

All deposits are non-refundable or transferable

