

CHRISTMAS FAYRE MENU

2 Course £26 - 3 Course £34



Starters

- Scottish Smoked Salmon and Prawn Cocktail (GF*)** baby gem, bloody mary sauce, focaccia
- Spiced Parsnip Soup (GF*)(V)(VG)**, spiced croutons
- Duck Liver & Orange Pate (GF*)**, spiced plum & quince chutney, soda bread wafer
- Beetroot, Celeriac & Tofu Terrine (V)(VG)**, pickled carrot, artichoke crisps, pea shoots
- Baked Brie Parcels (V)**, roasted chestnuts, cranberries & toasted ciabatta

Main Courses

- Butter Basted Staffordshire Turkey (GF*)**
pigs in blankets, cranberry & chestnut stuffing, seasonal vegetables and potatoes
- Salmon & Spinach en Crouete**
fennel & chive sauce, fondant potato, roasted vine tomatoes
- Pressed Shin of Beef (GF*)**
spring onion champ potato, roasted roots, crispy cabbage, port wine jus
- Braised Leek, Butternut Squash & Pearl Barley (VG) (V)**
stuffed roasted pepper, romesco sauce

Desserts

- Homemade Plum Pudding (VG*)(V)(GF*)**, brandy sauce
- Dubai Chocolate Cheesecake (V)**, turkish delight ice cream
- Salted Caramel Pannacotta (GF)(V)(VG*)**, honeycomb, orange sorbet
- White Chocolate & Raspberry Blondie (V)**, raspberry ripple ice cream

Please advise us about any allergies or special dietary requirements

V Vegetarian **VG** Vegan **VG*** Vegan alternative available **GF** Gluten Free **GF*** Adaptable to gluten Free

We cannot guarantee that any dishes are free from nut traces. This menu does not list all ingredients, so please ask a member of staff (before ordering) if you have any particular allergy or requirement. Fish and poultry dishes may contain bones. All weights are approximated while uncooked. All products and offers are subject to availability.