



Christmas Fayre

Menu

Spend a Merry Christmas With Us

2 Course £33.95

3 Course £41.95



(v) Vegetarian | (ve) Vegan
(ve*) Vegan on Request | (gf) Gluten Free
(gf*) Gluten Free on Request/Subject to Preparation

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

Christmas Fayre Menu

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3 Course £41.95

Starters

Spiced Parsnip Soup (ve)

A velvet blend of sweet parsnips and warming spices, topped with parsnip crisp.

Crayfish & King Prawn Cocktail

With an olive oil crostini, iceberg lettuce and Marie Rose sauce.

Festive Bon Bons

Turkey, stuffing and brie bon bons served with cranberry jam and Parmesan crisp.

Baked Camembert (v)

Mini baked Camembert with toasted garlic ciabatta and rocket,.

Seared Scallops & Black Pudding

Pan-seared scallops with crisp black pudding, apple purée.

Duck Liver & Clementine Pâté

Served with homemade marmalade, warm brioche toast and truffle butter.

Mains

Roasted Vegetable Wellington (v) (*ve)

With roasted potatoes, buttered seasonal greens and a cranberry jus.

Christmas Buttermilk Chicken Burger

With bacon, cranberry and brie served with fries and coleslaw.

Seabass Fillets With Champagne Beurre Blanc

Crushed truffle potatoes, buttered tenderstem broccoli and kale, topped with crispy shallots.

Duo of Duck

Roasted duck breast and confit duck bon bon, served with dauphinoise potatoes, winter vegetables and a rich red wine jus.

Slow-Cooked Lamb Shank

Served with colcannon mash and seasonal green vegetables, covered in rosemary gravy.

Slow Cooked Beef Short Rib + £5.95 surcharge

With dauphinoise potatoes and seasonal vegetables with beef dripping gravy.

Traditional Christmas Roast

Orange and Thyme Glazed Roasted Turkey

Served with all the trimmings, honey-glazed roasted carrots, buttered seasonal greens, golden roasted potatoes, pigs in blankets, homemade Yorkshire pudding and rich gravy.

Desserts

Espresso Martini Tiramisù

Coffee and brandy-soaked sponge, layered with a espresso mousse and a cocoa biscuit crumb.

Winter Berry Baked Cheesecake

Creamy vanilla baked cheesecake, served with a warm winter berry compote and fresh berries

Christmas Pudding (*ve)

With brandy sauce and a rum and raisin ice cream.

Chocolate Truffle Torte

Chocolate sponge base topped with rich chocolate truffle and a gooey toffee centre, finished with a gold shimmering profiterole.

Ginger Lemon Posset

Creamy lemon posset with a hint of ginger, served with spiced homemade gingerbread biscuit.

**Dishes may vary slightly from the menu depending on stock availability.*