

# Christmas Fayre Menu

## Starters

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**Freshly Made Soup** of the day with bread & butter (v)

**Chicken Liver Parfait** with warm toasted bread & cranberry chutney

**Baked Focaccia** with sun-dried tomatoes, basil, olives, goats cheese, rocket & tapenade (v)

**Beetroot Cured Salmon** with dill, fennel, radish & rocket

## Mains

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**Roasted Breast of Local Turkey** with sage & onion stuffing, pigs in blankets, roast potatoes, gravy, sprouts and root vegetables

**Lamb Shank Bourguignon** silver skin onions, mushrooms and carrots with parsnip mashed potato

**Cranberry, Leek & Chestnut Roast** with melted goats cheese, kale, root vegetables, roast potatoes and gravy (v)

**Pan Roasted Cod Fillet** on a pancetta & pea risotto topped with welsh rarebit

## Desserts

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**Traditional Christmas Pudding** with brandy sauce

**Chocolate Brownie** with vanilla ice cream and milk chocolate sauce

**Lemon Posset** with mixed berry compote and pistachio shortbread

**Cheese Selection** of local and british cheeses, biscuits with fruit chutney

**£25 per person**

Monday to Friday 12pm-2pm and 6pm-9pm, Saturdays 6pm-9pm.

# Christmas Day Menu

## Starters

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**Cauliflower & White Onion Soup** with a stilton beignet (v)

**Chicken Liver Parfait** with warm toasted bread and cranberry chutney

**Beetroot and Goats Cheese Arancini** with a creamy tomato dipping sauce (v)

**Old Smokey** king prawns, smocked haddock and scallops in a smoked applewood cheddar sauce with crusty bread

## Mains

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**Roasted Breast of Local Turkey** with sage & onion stuffing, pigs in blankets, roast potatoes, gravy, sprouts and root vegetables

**Traditional Beef Wellington** with parsnip mashed potato, mushroom & madeira sauce with spinach and root vegetables

**Cranberry, Leek & Chestnut Roast** with melted goats cheese, leeks, kale, roast potatoes and gravy (v)

**Monkfish** in a New England chowder, mussels, clams and pancetta with buttered peas and spinach

## Desserts

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**Traditional Christmas Pudding** with brandy sauce

**Chocolate Trio** milk chocolate brownie, white chocolate mousse & a dark chocolate tart

**Apple & Salted Caramel Tarte Tartin** with vanilla ice cream

**Cheese Selection** of local and british cheeses, biscuits with fruit chutney

**£70 per person £35 per child under 12**

# Terms & Conditions'

## Christmas Fayre

1. Available from 1st December- 24th December.
2. Available Monday to Friday 12pm-2pm and 6pm-9pm, Saturdays 6pm-9pm.
3. Please place your order on the day.
4. Tables of 12 or over must pre-order their food. Please see our website for your pre-order form.
5. £25 per head for three courses. One or two course will be charged at £25.
6. Full payment must be made on the day (no deposit is required).
7. Please inform us of any dietary requirements you might have.
8. 10% service charge will be added to the final bill.

## Christmas Day

1. Available between 12pm and 1.30pm.
2. Bookings only.
3. £70 per head, £35 for a child up to age 12.
4. Under 4's and highchairs will be charged at £20 for two courses.
5. Full payment must be made within 2 weeks of booking to guarantee reservation, this is non refundable and non transferrable.
6. Please place your order on the day.
7. Please inform us of any dietary requirements you might have in advance, we are happy to amend dishes to meet these.



*Christmas 2016*