

CHRISTMAS FAYRE LUNCH

Served 11am until 4pm Monday to Saturday
Not available on Boxing Day or New Year's Day

MAIN COURSES

HAND CARVED LOCALLY SOURCED TURKEY
*Served with seasonal vegetables, Yorkshire pudding,
pigs in blankets and stuffing*

SLOW ROASTED SILVERSIDE OF BEEF
*Served with seasonal vegetables,
Yorkshire Pudding and pigs in blankets*

ROASTED BUTTERNUT SQUASH
WITH MEDITERRANEAN VEGETABLES
Served with ratatouille

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (v)
Served with Brandy sauce

APPLE CRUMBLE
Served with custard

CHOCOLATE FUDGE CAKE
Served with chantilly cream

£12.95 PER PERSON

(v) Vegetarian option is available

CHRISTMAS FAYRE DINNER

Served 11am until 8pm Monday to Saturday

STARTERS

SMOKED HADDOCK & SPRING ONION FISH CAKE
On a bed of pea puree with watercress dressing

GRAVADLAX SALMON
With horseradish puree

SPICY HONEY ROASTED PARSNIP SOUP

POTATO BOATS
Filled with BBQ pulled Jack fruit and topped with vegan cheese

DUCK LIVER & PORT PÂTÉ
Served with onion chutney and Melba toast

All served with continental bread rolls

MAIN COURSES

HAND CARVED LOCALLY SOURCED TURKEY
*Served with seasonal vegetables,
Yorkshire pudding, pigs in blankets and stuffing*

SLOW ROASTED TOPSIDE OF BEEF
*Served with seasonal vegetables,
Yorkshire Pudding and pigs in blankets*

SALMON FILLET
*Served on a bed of sweet potato mash
with creamed spinach, lemon & garlic*

GRESSINGHAM ROAST DUCK IN CUMBERLAND SAUCE
Served with sweet potato mash and seasonal vegetables

OVEN BAKED GARLIC AND HERB CRUSTED LAMB
Served with a port & veal jus and seasonal vegetables

CHRISTMAS FAYRE DINNER

TO FINISH

TRADITIONAL CHRISTMAS PUDDING (v)
Served with Brandy sauce

SALTED CARAMEL & CHOCOLATE TART
Served with amaretto ice cream

WARM APPLE & PLUM TART (v)
Served with custard

LEMON PANNA COTTA
With raspberry coulis and vanilla bean ice-cream

£17.95 PER PERSON



Merry
CHRISTMAS

(v) Vegetarian option is available