



CHRISTMAS FAYRE

29th November till 24th December

**5 Courses for only £25.50
or 3 courses for only £23.50**

STARTERS

Chicken Liver Pate, Homemade red onion marmalade with Artisan Toast.

(V) Winter vegetable and lentil soup served with warm thick sliced bread.

Traditional prawn cocktail and Artisan bread.

(V) Baked goats cheese bruschetta served with an apple, walnut and baby leaf salad topped with a beetroot compote.

Virgin Bloody Mary

MAIN COURSES

(V) Root vegetable, cranberry and goats cheese nut roast served with Yorkshire pudding and seasonal vegetables.

Slow roasted topside of beef with pig n blankets, Yorkshire pudding and seasonal vegetables.

Traditional succulent turkey roast with pig n blankets, Yorkshire pudding, seasonal vegetables and cranberry sauce.

Cajun salmon fillet served with a hollandaise sauce and seasonal vegetables.

DESSERTS

Christmas pudding served with homemade brandy sauce or traditional custard.

Chocolate torte served with vanilla cream, ice cream or why not try a bit of both!

Mini Chocolate brownie trifle and shortbread.

Freshly brewed coffee and mint cream.

Please ask about any allergens prior to ordering