



CHRISTMAS FAYRE

2 Course 26.95 | 3 Course 31.95

STARTER

WINTER SOUP - PARSNIP AND APPLE SOUP SERVED WITH SOURDOUGH TOAST  

GAME PÂTÉ- LOCAL PHEASANT & VENISON PÂTÉ SERVED WITH CRANBERRY CHUTNEY AND TOAST

CHEESE TARTLET - WARM STILTON & RED ONION TART 

GARLIC MUSHROOMS - CREAMY GARLIC MUSHROOMS ON TOASTED SOURDOUGH  

MAIN

TRADITIONAL TURKEY- ROAST TURKEY WITH ROAST POTATOES, STUFFING, PIGS IN BLANKETS AND GRAVY 

FESTIVE BURGER - BEEF BURGER WITH MELTED BRIE, BACON & CRANBERRY SAUCE. SERVED WITH FRIES 

BRAISED BEEF - SLOW-COOKED FEATHERBLADE OF BEEF IN A RICH GRAVY, SERVED WITH MASH & ROOT VEGETABLES

SEA BASS - PAN-SEARED SEA BASS FILLET WITH CRUSHED POTATOES, WINTER GREENS & BUTTER SAUCE 

NUT ROAST - FESTIVE NUT & CRANBERRY ROAST WITH ROAST POTATOES, VEGETABLES AND GRAVY  

DESSERT

STICKY TOFFEE PUDDING - WARM SPONGE CAKE WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM 

CHRISTMAS PUDDING- TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY CUSTARD 

FRUIT CRUMBLE - SPICED BERRY CRUMBLE SERVED WITH ICE CREAM  

CHEESE BOARD - A SELECTION OF LOCAL CHEESES SERVED WITH CRACKERS AND CHUTNEY  

A non-refundable deposit of £10 per person is required to confirm your booking

Available on request:



Vegetarian



Vegan



Gluten Free