

Christmas Fayre Menu 2024

Two Courses £28 per person Three Courses £35 per person

Starter

Sweet potato, chilli and coconut cream soup, warm ciabatta bread, butter. **V**
Smoked salmon Caesar salad, shredded gem leaf, anchovies, croutons, our own Caesar dressing .

Panko breadcrumb wedged brie, beetroot, apple and celeriac remoulade. **V**
Chicken liver, smoked bacon and brandy pate, onion jam, toasted ciabatta.
Pan fried king prawns, garlic and parsley butter, warm ciabatta bread. **£4 supplement**

Main Course

Hand carved breast of free range turkey, cranberry and sage stuffing, bacon wrapped chipolata, roast potatoes, pan gravy.

Slow cooked free range pork belly, black pudding bon bon, grain mustard, mashed potatoes, pan gravy.

Pan fried fillet of fresh Seabass, basil gnocchi, rustic tomato sauce, basil pesto.

Spiced cauliflower, spinach, red lentil and potato pie, grain mustard, mashed potatoes, red wine, garlic and thyme gravy. **V**

Char grilled 10 oz Staffordshire rib eye steak, braised field mushroom, grilled tomato, rocket and balsamic salad, fries. **£8 supplement**

All above main courses are served with a selection of winter vegetables

Dessert

Traditional Christmas pudding, white chocolate and brandy sauce.

Raspberry meringue tartlet, pouring cream.

Apple and blackberry crumble, vanilla pod custard.

A selection of cheese and biscuits, onion marmalade, fresh grapes. **£3 supplement**