

Christmas Fayre Menu

Two courses £30 per person

Three courses £36 per person

TO START

Maple roasted sweet potato and butternut squash soup v
with warm ciabatta bread

Chicken liver, smoked bacon and brandy pate
with mixed salad leaves, onion marmalade and toasted ciabatta

Panko breadcrumb camembert wedge v
with mixed salad leaves and onion marmalade

Smoked salmon, prawn and crayfish cocktail
with mixed salad leaves, marie rose sauce and buttered wholemeal bread

MAIN COURSE

Hand carved breast of free range turkey
with sage and onion stuffing, bacon wrapped chipolata, duck fat roasted potatoes and pan gravy

Slow cooked beef bourguignon
with creamy horeseradish mashed potatoes.

Pan fried fillet of fresh Salmon
with crushed new potatoes and white wine veloute

Mushroom, spinach, brie, cranberry and hazelnut wellington
with sauteed new potatoes, cranberry and port wine gravy

All main courses served with a selection of Winter vegetables

DESSERTS

Traditional Christmas pudding
with brandy creme anglaise

Ginger chocolate cheesecake
with ginger creme fresh

Glazed lemon tart
with mulled berry compote

British Cheeseboard
Artisan crackers, fresh grapes and onion jam (£4 supplement)

We cannot guarantee that all items are free from bones or nuts.
Please make your server aware of any allergies

Ye Olde
Dun Cow
Traditional Village Inn

Christmas Fayre
Menu