

Christmas Fayre Menu

1st December – 24th December

01694 722925

Pre-order recommended to avoid disappointment, essential for groups over 6 people

*£10 deposit required per head on booking (non-refundable) *

Grilled Field Mushroom

topped with Garlic Butter, Goats Cheese & Crushed Walnuts (V) (GFO)

£5.95

Smoked Salmon & Cream Cheese

with caviar, melba toast & citrus dressing (GFO)

£8.95

Homemade Ham Hock & Black Pudding Terrine

with piccalilli & toast

£6.95

Turkey Tournedos

filled with sausage & sage stuffing, wrapped in pancetta, served with crushed new potatoes, cranberry relish & rich gravy (GFO)

£13.95

Slow Roast Lamb Shank

served with dauphinoise potatoes, roasted root vegetables & redcurrant & mint gravy (GFO)

£16.95

Oven Baked Hake

served with pea & mint risotto & baby vine tomatoes (GFO)

£16.95

Roasted Butternut Squash, Sage & Hereford Hop Cheese Tartlet

served with honey roasted carrots & sautéed potatoes (V)

£11.95

All our mains are served with seasonal vegetables, braised red cabbage & bacon buttered sprouts

Mincemeat Lattice Tart

served with Chantilly cream

£5.95

Vanilla Crème Brûlée

served with a berry coulis (V) (GFO)

£5.95

Mulled Berry Pavlova (V) (GFO)

£5.95

Almond & Chocolate Brownie

served with chocolate sauce & vanilla ice cream (V) (GFO)

£5.95

Ice Cream

1 scoop £1.95, 2 scoops £3.50, 3 scoops £4.95

Cheeseboard £7.95

add Port for £2.00

(V) = Vegetarian (GFO) = Gluten Free Option