



2-Courses 16.95 3- Courses 20.95

Christmas Fayre Menu

Available from December 2nd

Our Starters

Classic King Prawn Cocktail

Lettuce, cucumber, tomatoes, seafood sauce, seeded roll (gfo)

(v) Goats Cheese & Red Onion Marmalade Filo Parcel

Local beetroot salad, maple walnuts, grain mustard dressing

Chicken Liver & Apricot Pate,

Festive chutney, dressed leaves, boretanne onions, toasted artisan bread (gfo)

(v) Wild Mushroom, Leek & Tarragon Soup

Parmesan crisp, herb oil, toasted artisan bread (gfo)

Our Mains

Maple Cured Gammon Shoulder

Bubble & Squeak, local kale, mustard & cider sauce, crispy sage leaves

Classic Roast Turkey

Crispy rosemary roasted potatoes, glazed carrots & parsnips, cranberry stuffing, pig in blanket, rich gravy

Baked Salmon Supreme

Herb crushed potatoes, samphire, semi-dried tomatoes, kale pesto dressing

Braised Blade of Beef

Creamy thyme & horseradish mashed potato, glazed carrots & parsnips, red wine jus

(v) Sweet Potato & Winter Vegetable Wellington

Offenham sprouting broccoli, , savoury gravy

All mains served with winter greens, sprouts and extra gravy

Our Desserts

White Chocolate & Cranberry Bread & Butter Pudding

Orange and cranberry suzette, crème anglaise

Classic Christmas Pudding

brandy sauce, candied orange peel

Dark Chocolate & Walnut Brownie (gfo)

Chocolate orange mousse, vanilla ice cream

Glazed Lemon & Cardamom Tart

Gin & tonic sorbet, macerated berries

GFA: Gluten Free Alternative All our food is freshly prepared and cooked to order in a kitchen where Allergens are present.

Please highlight any allergens to your server when ordering.