



The Strawberry Field Tavern

CHRISTMAS FAYRE

2 COURSES £29.95 | 3 COURSES £35.95

Booking & preorder essential | Available 23rd November - 23rd December (excluding Sundays)

£10 per person deposit required

Includes tea &/or coffee & a mince pie to finish

STARTERS

ROASTED PARSNIP & BRAMLEY APPLE SOUP (VE, GFA)

Chestnut crumb, crispy parsnip, sage oil, sourdough, salted butter

FESTIVE PORK BELLY BITES (GF)

Orange & maple glaze, winter spiced ketchup, pickled red cabbage, crispy sage

SMOKED HADDOCK & WHITE FISH CAKES (GF)

Golden crumbed fishcakes, rich red wine & shallot sauce, crispy capers, fresh pea shoots, lemon wedge

PEAR BRUSCHETTA (VE, GFA)

Toasted sourdough, mulled wine poached pear, whipped lemon cashew, walnut & thyme crumb, balsamic glaze

MAINS

ROAST TURKEY (GFA)

Turkey breast with chestnut, sage & lemon stuffing, rosemary & garlic roast potatoes, Brussel sprouts with chestnuts, sage & pancetta, seasonal vegetables, Yorkshire pudding, pig in blanket, Chefs gravy

BEETROOT & BUTTERNUT SQUASH WELLINGTON (VE)

Rosemary & garlic roast potatoes, Brussel sprouts with chestnuts & sage, seasonal vegetables, vegan pigs in blankets, Chefs vegan gravy

PRESSED LAMB SHOULDER (GF)

Rollled pulled lamb shoulder, potato & parsnip mash with a hint of nutmeg, redcurrant jus, fondant leek, pickled red cabbage, herb oil

CRANBERRY CRUSTED FISH (GF)

Fillet of fish with a cranberry crumb, parmentier potatoes, caramelised shallot, lemon-buttered fine beans, leek & white wine sauce

DESSERTS

CHRISTMAS PUDDING (GFA)

Traditional Christmas pudding, brandy sauce, icing sugar, mixed berries

CLEMENTINE & PROSECCO TORTE (VG, GF)

Prosecco sorbet, candied orange slices

CHOCOLATE MINT TRUFFLE TORTE

Dark chocolate sauce, peppermint ice cream, mint aero shavings

BRAMLEY APPLE & CINNAMON SPONGE PUDDING

Toffee sponge, topped with apples & centered with a cinnamon toffee sauce, vanilla spiced custard, fanned apple

CHEESEBOARD (+£5 SUPPLEMENT)

Smoked cheddar, stilton, brie, onion chutney, grapes, crackers

All our food is prepared in a kitchen where nuts, gluten & other known allergens maybe present. Please note we take caution to prevent cross contamination, however, any products may contain traces as all menu items are produced in the same kitchen.

GF - GLUTEN FREE / V - VEGETARIAN / VE - VEGAN / GFA - GLUTEN FREE AVAILABLE /
VA - VEGETARIAN AVAILABLE / VEA - VEGAN AVAILABLE - PLEASE LET THE TEAM KNOW OF ANY ALLERGIES