

# Christmas

## FAYRE MENU

### STARTER

- White onion soup, crispy shallots, toasted bloomer
- Gin and beetroot cured salmon, rye bread, pea shoot salad
- Wild mushroom and spinach risotto, parmesan crisp (V,VE)
- Mini garlic and chilli baked camembert, onion marmalade and toast

### MAIN COURSES

- Roast turkey, Duck fat roast potato, brussels sprouts with bacon, honey roast carrots, chestnut stuffing, pigs in blanket, swede mash, and red wine jus(GFA)
- Pan fried sea bream, courgette, peppers, chives, new potato, bouillabaisse
- Venison fillet, venison croquette, potato terrine, tenderstem, venison jus
  - Root vegetable wellington, roasted potatoes, Brussels, honey roasted carrots, swede mash

### DESSERTS

- Apple, toffee, banana crumble with cinnamon ice cream or custard
  - Christmas pudding, brandy sauce honey tuile
  - Ginger pudding, butterscotch sauce and vanilla ice cream
- Honeycomb cheesecake served with homemade honey ice cream

ADULTS 2 COURSES £25

ADULTS 3 COURSES £32.50

PRE BOOKED ONLY

