

Christmas Fayre MENU

3 COURSES (AVAILABLE ALL DAY)
2 COURSES (AVAILABLE BEFORE 5PM)
23RD NOVEMBER - 29TH JANUARY*

STARTERS

STICKY BBQ PORK BELLY BITES

With cranberry & spring onion

PRAWN COCKTAIL 🌱

With Mary Rose sauce, avocado & tomato salsa

WILD MUSHROOM SOUP 🌱*

Finished with sautéed mushrooms & truffle oil, served with sourdough bread

BAKED BABY CAMEMBERT 🌱*

With honey, thyme & crostini

MAINS

SUCCULENT BRITISH TURKEY*

Served with pigs in blankets, sage & onion stuffing, crispy roast potatoes, herb roasted carrots & parsnips, buttered sprouts and red wine gravy

**This dish can be served GLUTEN FREE without sausage and stuffing but extra potato and veg*

BUTTERNUT SQUASH & LENTIL FILO PARCEL 🌱

Cumin spiced butternut squash with mixed lentils in a pastry served with crispy roast potatoes, herb roasted carrots & parsnips, sprouts and red wine gravy

CHRISTMAS CRACKER BURGER

British beef brisket & chuck patty topped with smoked bacon, melted gouda and fig chutney in a brioche bun with a side of skin-on fries

ROASTED SALMON 🌱

With vegetable cauliflower rice and dill & fennel salad in fresh lemon dressing

STEAK, STOUT & MUSHROOM PIE

Served with creamy cabbage mash, blanched kale, stout braised carrots and red wine gravy

DESSERTS

CHRISTMAS PUDDING 🌱

With mince pie ice cream

GIN & ELDERFLOWER CHEESECAKE

With Chantilly cream

BISCOFF DESSERT BAR 🌱

Biscuit & baked mousse dessert bar with orange segments in maple syrup

CHEESE SELECTION

Mature Cheddar, blue Stilton & Camembert with crackers & onion chutney

PLEASE ASK FOR OUR CHILDREN'S MENU

🌱 VEGETARIAN DISHES 🌱 VEGAN DISHES 🌱 GLUTEN FREE DISHES

*GF OPTION AVAILABLE - Please ask for details

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

* Excluding December 25th.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.
100% of all tips go to the team.