

# Christmas Fayre

AVAILABLE 1<sup>ST</sup> - 24<sup>TH</sup> DECEMBER 2023

2 COURSES £25 | 3 COURSES £29.50

CHILDREN - 2 COURSES £14 | 3 COURSES £17

## Starters

### King Prawn Cocktail (gfo)

Seafood sauce, mixed leaves, cucumber & tomato with sliced bloomer bread

### Soup of the Day (v)

Crusty bread & butter

### Beetroot Hummus (vgn)

Crispy chickpeas, herb oil, crudité & focaccia

### Chicken Liver Parfait

Toasted ciabatta, fruit chutney & baby leaf salad

## Mains

### Roast Turkey Breast

Seasonal vegetables, rosemary roast potatoes, Yorkshire pudding, pigs in blankets & sage pan gravy

### Poached Cod Fillet

Parsley sauce, new potatoes & seasonal vegetables

### Slow Roasted Beef Brisket (gf)

Glazed carrots & celeriac, green beans, horseradish mashed potato, red wine jus & crispy leeks

### Pan Fried Gnocchi (v)

Basil pesto, bocconcini, semi dried tomato, tenderstem broccoli

### Sweet Potato Roulade (vgn)

Seasonal vegetables, rosemary roast potatoes & savoury vegan gravy

## Puddings

### Christmas Pudding (v)

Brandy sauce

### Chocolate Cherry Torte (vgn)

Vegan vanilla ice cream

### Mince Pie Cheesecake (gf)

Vanilla ice cream

### Sticky Toffee Pudding

Warm with cream or custard

### Cheese & Biscuits

(£3 supplement)

Fruit chutney, celery & grapes

