



Friday 27th November
To
Wednesday 23rd December



CHRISTMAS FAYRE MENU

2 COURSE £17.95 // 3 COURSE £21.95

STARTERS

Pea, Leek & Potato Soup – Crispy Onions, Warm Roll (Ve)
Creamy Garlic Mushrooms – Toasted Garlic Ciabatta, Pea shoots (V)
Pancetta, Asparagus & Goats Cheese Quiche – Dressed Rocket, Balsamic
Prawn & Smoked Salmon Salad, Mary Rose Sauce, Iceberg, Tomato, Cucumber

MAINS

Roasted Turkey Breast -Buttered Greens, Mash, Pigs in Blanket. Roast Potatoes, Gravy
12 Hour Slow Braised Ox Cheek – Creamed Mash, Honey Glazed Carrots, Red Wine Gravy (GF)
Beetroot, Goats Cheese & Sage Risotto – Toasted Hazelnuts, Garlic Ciabatta (V)
Grilled Salmon – Minted New Potatoes, Tender Stem, Hollandaise Sauce (GF)
Christmas Parmo – Topped with Brie & Cranberry, Skin on Fries, Salad, Garlic Mayo

DESSERTS

Traditional Christmas Pudding – Red Currants, Brandy Sauce
Bramble Apple Pie – Vanilla Custard
White Chocolate & Raspberry Cheesecake – Vanilla Ice Cream, Raspberry Coulis
Trillionaire Tart – Chocolate Sauce, Vegan Ice Cream (Ve) (GF)

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Food prepared on these premises may contain traces of nuts