

CHRISTMAS FAYRE MENU



Spiced lentil and apple soup

Smoked salmon, horseradish mayonnaise, roasted beetroot

Five spiced duck salad, spring onion, hoisin and cucumber

Baked goat cheese, brown bread crouton, balsamic reduction and salad

Roast turkey, bacon wrapped chipolata sausages, onion and sage stuffing, duck fat roast potatoes & cranberry sauce.

Red wine braised feather blade of beef, roasted vegetables, chestnut mushrooms and horseradish mash.

Pan-fried fillet of salmon, dill crushed potato, steamed broccoli, white wine and lemon cream sauce.

Stuffed pepper, creamy spinach and rice, basil pesto and dressed salad.

Christmas pudding with brandy sauce

Dark chocolate mousse, hazelnut crumbs

Glazed lemon tart, white chocolate, Chantilly cream.

Selection of cheese with apple chutney, grapes and biscuits

2 course for £ 21.00

3 course for £ 26.00

Menu available from 14th Nov to 21st December excluding Saturday

Minimum 6 people and max 30 people

All food must be pre-ordered a week in advance.

10% service charge will be added to your final bill.