



# CHRISTMAS FAYRE

3 courses £36 | 2 courses £30

## *Starters*

### **Root Vegetable Broth**

sage dumplings

### **Beetroot Tartare (vegan)**

avocado, chilli, sesame & onion seeds, ciabatta, balsamic glaze

### **Smoked Salmon & King Prawn Cocktail**

bloody mary dressing, toast

### **Smoked Bacon, Mozzarella, Cheddar Fondue**

basil pesto, garlic croûtes

### **Ham Hock, Cranberry & Pistachio Terrine**

fig chutney, melba toast

## *Mains*

### **Roast Turkey Crown**

sage & chestnut stuffing, roast potatoes, seasonal vegetables,  
pigs in blankets, yorkshire pudding, gravy

### **Roast Salmon**

mashed sweet potato, wilted spinach, tartare cream sauce

### **Spiced Root Vegetable & Lentil Hot Pot (vegan)**

crusty bread

### **Beef & Horseradish Stew**

mashed potato, dumplings

### **Pork Fillet**

apricot & sage stuffing, roast potatoes, roasted root vegetables,  
garlic & red wine sauce

## *Desserts*

### **Traditional Christmas Pudding**

brandy sauce

### **Bramley Apple & Mincemeat Crumble**

creamy rum custard

### **Warm Chocolate & Guinness Cake**

cream cheese icing

### **Rice Pudding (vegan)**

plum jam

### **Trio of British Cheeses (£2 Supplement)**

fruit, biscuits, honey & fig chutney