

CHRISTMAS FAYRE

AVAILABLE 20TH NOVEMBER
- 31ST JANUARY •

SUN-WED
3 courses £30
2 courses £25*

THU-SAT
3 courses £34
2 courses £29*

*Available before 5pm

PRE-BOOKED ARRIVAL DRINKS AVAILABLE
Check out our drinks packages!



TO START

Crusty rolls & butter for the table

STARTERS

Winter minestrone with orzo

Hearty soup with lentils, parsnip, spinach, celeriac, carrot, swede and orzo **VE**

Ham hock & piccalilli terrine

Pressed terrine of ham hock and piccalilli with mustard mayo, roasted spring & pickled pink onions and peashoots **GF**

Zesty chimichurri skewered prawns

chargrilled lime, rocket & mixed leaves

Aubergine & goat's cheese tart

butter shortcrust tart with smoky aubergine and caramelised onions & creamy goat's cheese crumb topping, mixed leaves, balsamic glaze **V**

MAINS

Roasted turkey & all the trimmings

crispy roast potatoes, maple roasted carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, cranberry sage & onion stuffing and rich gravy **GFO**

Slow cooked beef & caramelised onion parcel

pulled beef shin with mushrooms, thyme and onions in a puff pastry case. With roast potatoes, tenderstem broccoli, beef jus & beer roasted onion

Festive burger

two British chuck & rib beef patties, with Camembert, smoked streaky bacon and cranberry sauce. Served with skin-on fries **GFO**

Sweet potato, chestnut & cranberry loaf

vegan loaf with sage, onion & cranberry stuffing, roast potatoes, roast carrot & parsnips, red cabbage and Brussels sprouts **GF • VE**

Roasted Atlantic salmon

served with salsa verde, sautéed crushed new potatoes & Brussels sprouts **GF**

DESSERTS

Christmas Pudding

with brandy sauce **GF**

Black Forest Fondant

a rich chocolate sponge filled with kirsch black cherries & smooth chocolate ganache. Served with vanilla ice cream

Salted Caramel Tiramisu Cheesecake

mascarpone cheesecake, with salted caramel, coffee-soaked chocolate sponge and rich cream dusted with cocoa powder.

Vegan banoffee caramel stack

biscuit base topped with a rich, banana caramel and topped with a banana and caramel cream **VE**



V VEGETARIAN DISHES • VE VEGAN DISHES • GF NO-GLUTEN CONTAINING DISHES

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

WE REQUIRE A £5 DEPOSIT TO SECURE BOOKING. Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. **Scan the QR code for allergen info.** A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team. PB2