

CHRISTMAS FAYRE

AVAILABLE 22ND NOVEMBER - 31ST JANUARY*



3 courses

Available all day

2 courses

Available before 5pm

STARTERS

Wild mushroom soup with sour cream & thyme, toasted focaccia **V**

Vegan option available on request

Chicken Liver & Redcurrant Parfait, ale & apple chutney and warm toasted focaccia

Chimichurri Grilled Prawns, sour cream dip and rocket salad

Mushroom & caramelised onion tart, balsamic glaze and rocket salad **V**

MAINS

Roasted turkey & all the trimmings, crispy roast potatoes, carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, sage & onion stuffing and rich gravy

Sage & onion Quorn roast, crispy roast potatoes, carrots & parsnips, beer roasted sweet onion, braised red cabbage, Brussels sprouts, sage & onion stuffing and rich gravy **VE**

Festive burger, two 100% British beef patties, melted Camembert, crispy smoked bacon, cranberry sauce, mayo, and shredded gem lettuce. Served with hop & herb salted fries and garlic & herb mayo

Slow cooked British venison & beef shin, truffle infused potato gratin, wilted kale, roasted carrot and a beer roasted sweet onion

Roasted butternut & brie tart, roasted butternut squash in a creamy Cheddar & Brie sauce laced with truffle and sweet beetroot chutney. Served with braised red cabbage, garlic sautéed kale, Brussels sprouts and pine nuts **V • GF**

Lemon & pepper roasted salmon, creamy white wine & dill sauce. Served with garlic & herb crushed potatoes and wilted kale

DESSERTS

Vegan option available on request

Sticky toffee Christmas pudding, brandy sauce

Blackberry & Prosecco cheesecake, wild berry compote

Belgian chocolate fondant, vanilla ice cream and wild berry compote

Cheese & biscuits, mature Cheddar, Stilton, and Camembert with grapes, celery & real ale chutney



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. 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. *We require a £5 deposit to secure booking. Adults need around 2000kcal per day.

*Excluding December 25th, 31st and January 1st.