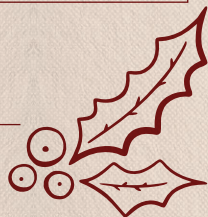


# CHRISTMAS FAYRE

AVAILABLE 20TH NOVEMBER  
- 31ST JANUARY •

**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 will be added to your bill. 100% of all tips go to the team.