



Festive Fayere Menu

To Start

Roasted Butternut Squash & Parsnip Soup (VG)
with Warm Bread & Salted Butter

Salmon Gravlax
Crème Fraiche & Toasted Sourdough

Chicken Liver & Wild Mushroom Terrine
Plum Chutney & Warm Sourdough

Creamy Garlic Mushrooms (V)
Flat Cap & Wild Mushrooms & Toasted Sourdough

To Follow

Roast Turkey & Stuffing
Roast Potatoes, Chantenay Carrots, Parsnips, Creamed Mash, Pancetta Brussel Sprouts,
Pigs in Blankets with Thyme Gravy

Slow Cooked Daube of Beef
Roast Potatoes, Chantenay Carrots, Parsnips, Creamed Mash, Pancetta Brussel Sprouts,
Pigs in Blankets with Thyme Gravy
£2.50 supplement

Chestnut & Almond Nut Roast (VG)
Roast Potatoes, Chantenay Carrots, Parsnips, Creamed Mash & Vegan Gravy

Pan Fried Salmon
Creamed Mash, Tenderstem Broccoli with a Parsley Butter Sauce

Festive Pizza
Pigs in Blankets, Turkey, Stuffing & Cranberry Sauce

To Finish

Classic Christmas Pudding
Brandy Sauce

Warm Chocolate Brownie
Vanilla Ice Cream

Mince Pie & Hot Drink
Coffee, Tea or a Hot Chocolate
Upgrade to a Liqueur Coffee for £3

Sorbet Selection
Lemon, Blackcurrant, Mango or Raspberry
Add Dash of Prosecco for £3

TWO COURSE - 23.95
THREE COURSE - 29.95

