

CHRISTMAS FAYRE MENU

FROM MONDAY 19TH NOVEMBER To monday 24Th december 2018





To Start

Winter Vegetable Soup V GFG Served piping hot with warm bread

Brixworth Pâté

Local farmhouse pâté, toasted bread and caramelised red onion chutney

Baked Wild Mushrooms V 🚱

In a Gorgonzola and spinach cream sauce, toasted artisan bread

Smoked Salmon and Prawn Cocktail @

Marie Rose sauce, cos leaves and toasted bread





Main Course

Traditional Roast Turkey

Sage and apple sausage stuffing, pigs in blankets, roast potatoes and seasonal vegetables

Pan-Roasted Sea Bass Fillet @

New potatoes, cherry tomatoes, wilted kale and garlic parsley butter

Pot-Roasted Beef Brisket Bourguignon

Roast potatoes and seasonal vegetables, finished with a classic bourguignon sauce

Pea, Mushroom and Goats Cheese Risotto v @ G G D

Finished with rocket and truffle oil

Slow-Roasted Belly of Pork with Crackling @

Roasted potato, seasonal vegetable and a red wine jus



Puddings

Rich Christmas Pudding

Served with brandy sauce

Sticky Toffee Pudding

Served with custard

Salted Caramel & Chocolate Brownie
Served with ice cream

Lemon Posset

Served with a winter berry compote and a shortbread biscuit

Cheese Board @

A selection of cheese, biscuits, grapes and chutney,(£2.00 supplement) Enjoyed perfectly with a 75ml glass of Taylors LBV port (£4.35 supplement)



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Make Your Booking Now!

NEED SOME HELP? ASK ANY MEMBER OF STAFF

Complete your booking form and, when you're ready, talk to a member of staff. Check your order and then hand it back to us with your deposit of £10 per person.

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Recommended wines for

To Start	No. Required	Wines	your Christmas Meal	Price Per Bottle	No Requi	
Winter Vegetable Soup 💿 🚭		White	Esk Valley Sauvignon Blanc, New Zealand (13.5%)	£25.95		
Brixworth Pâté		_	, ,			
Baked Wild Mushrooms 🛚 🐵		Red	Cune Crianza Rioja Spain (13.5%)	£21.50		
Smoked Salmon, Prawn Cocktail 🚳			Las Ondas Pinot Noir Rosé			
Vain Courses	No. Required	Rosé	Chile (13%)	£19.50		
Traditional Roast Turkey		Prosecco	Terra Serena Prosecco Brut	£25.95		
Pan-Roasted Sea Bass Fillet 🐠			Italy (11%)			
Pot-Roasted Beef Brisket Bourguignon		Sparkling	Tattinger Brut Réserve NV, France (12%)	£55.00		
Pea, Mushroom & Goats Cheese Risotto 🛭 📵 🚭	DFO		Lafleur Mallet Sauternes	£18.50		
Slow-Roasted Belly of Pork with Crackling 🚭		Dessert Wine	France (17.5%)	37.5cl bottle		
Puddings	No. Required	Port	Taylors LBV, Portugal (20%)	£35.95		
Rich Christmas Pudding			<u> </u>			
Sticky Toffee Pudding			deposit of £10 per person			
ed Caramel & Chocolate Brownie		with your completed booking form. I enclose a deposit / payment to the value of £				
Lemon Posset		I enclose a depo	osit / payment to the value of	£		
Cheese Board 📵			Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.			
Vintage Port (50ml)		to give out in its	o may result in a requirement for p	,		
Jour Details						
Party Name	Organiser's Name (delete as necessary): Mr / Mrs / Miss / Ms					
Forename	Surname	Surname				
Address						
Town / City						
County			Postcode			
Tel. No. Email						
Date of Booking			Time	Time		
Special Requirements			For Office Use C	For Office Use Only		

in your meal when making your order. Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Some fish products may contain small

bones. Some menu items may contain traces of alcohol. All prices include VAT at the current rate. Gratuities are discretionary.