

Christmas Faire

ENJOY
**THREE
COURSES**
FROM
26.95

26.95 22nd NOVEMBER - 8th DECEMBER

29.95 9th - 24th DECEMBER

STARTERS

Roasted Butternut Squash Soup (V) (GFA)

Served with toasted bread and butter.

Smoked Salmon

Roasted beetroot, dill crème fraîche, toasted bread.

Goat's Cheese Tart (V)

Butternut squash, dressed roquette, balsamic glaze.

Crispy Pigs Cheek Croquettes

Apple and watercress salad, sweet chilli dressing.

MAINS

Traditional Roast Turkey (GFA)

With sage and onion stuffing, bacon wrapped chipolatas, traditional roast potatoes, seasonal vegetables and gravy.

Turkey Schnitzel Burger

Smoked bacon, grilled Brie wedge, caramelised red onions and crispy Cos. All trapped in a brioche bun and oozing flavour, with salted chips and pickled cranberry coleslaw.

Turkey Caesar Salad

Breaded turkey fillets, crispy bacon, anchovies, boiled egg, Cos lettuce, Caesar dressing, croutons and Parmesan shavings.

Swap turkey for grilled Halloumi for a vegetarian option. (V)

Pan Fried Fillet Of Salmon (GF)

Butterbean and smoked chorizo cassoulet, wilted spinach.

Sirloin Steak 8oz £3 supplement

Cooked to your liking, served with chunky chips, grilled tomato, mushrooms, house salad and onion rings.

Why not add a steak sauce?

A choice of Peppercorn £1.95 or

Blue Cheese £2.95

Vegan Nut Roast (V) (GF)

With traditional roast potatoes, seasonal vegetables and cranberry infused gravy.

Belly of Pork (GF)

Garlic roasted potatoes, pickled red cabbage and cider jus.

DESSERTS

Rich Christmas Pudding (V)

Served with brandy sauce.

Raspberry Crème Brûlée

Shortbread biscuit.

Salted Caramel Chocolate Brownie (GF) (V)

Served with cream.

Gingernut Cheesecake (V)

With raspberry coulis.

Classic Cheese & Biscuits (V) (GF)

£2 supplement

Mature Cheddar, Somerset Brie and Blue Stilton served with crackers, grapes, celery and caramelised onion chutney.

Why not add a 75ml glass

of Taylor's LBV Port for just £4.95

Christmas Fayre

MAKE YOUR BOOKING NOW!

**NEED SOME HELP?
ASK A MEMBER OF STAFF**

Complete your booking form and when you're ready, talk to a member of staff.

STARTERS

NUMBER REQUIRED

Roasted Butternut Squash Soup (GFA)	
Smoked Salmon	
Goat's Cheese Tart (V)	
Crispy Pigs Cheek Croquettes	

MAINS

Traditional Roast Turkey (GFA)	
Festive Turkey Schnitzel Burger	
Pan Fried Salmon Fillet (GF)	
Turkey Caesar Salad	
Halloumi Caesar Salad (V)	
Sirloin Steak 8oz	
Vegan Sweet Potato & Sage Nut Roast (V) (GF)	
Belly of Pork (GF)	

DESSERTS

Rich Christmas Pudding (V)	
Raspberry Crème Brûlée	
Salted Caramel Chocolate Brownie (V) (GF)	
Gingerbread Cheesecake (V)	
Classic Cheese & Biscuits (V) (GF)	

WINE

NUMBER REQUIRED

White	Esk Valley Sauvignon Blanc £29.00 <i>N Zealand (13.5%) Intensely aromatic, bursting with passion fruit and citrus flavours</i>	
Red	Mezzacorona Merlot £24.00 <i>Italy (13%) Crisp, fruity with delightful full and ripe aroma</i>	
Rosé	Marquesa de la Cruz Old Vine Grenacha Rosé £24.00 <i>Spain (14%) Juicy and satisfying dry, good intensity of ripe dry fruit</i>	
Prosecco	Ponte Prosecco Brut £27.50 <i>Italy (11%) Crisp and dry, attractive youthful pear and banana aromas</i>	
Champagne	Taittinger Brut Réserve NV £60.00 <i>France (12%) Toasty and biscuity on nose with good weight of fruit</i>	
Dessert	Lafleur Mallet Sauternes £24.00 Half <i>France (14%) Elegant sweetness balanced by acidity</i>	
Port	Taylor's Late Bottle Vintage Reserve £39.50 • Glass £4.95 <i>Portugal (20.0%) Delightful deep prune fruit flavours</i>	

Special Requirements

Please note a pre-authorisation of £15 per person is required with your completed booking form. Please talk to a member of staff if you require assistance.

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

FOR OFFICE USE ONLY

YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time

A pre authorisation of £15 per person is required for parties dining from our festive fayre menu between 22nd November and 24th December. Parties are required to submit a pre-order for food at least 1 week before they are booked to dine. Cancellations must be made in writing with 14 days notice, failure to give such information may result in a requirement for payment in full. In the event of any government imposed restrictions relating to covid 19 which result in a cancellation of your booking a full refund will be offered, if an alternative date can not be agreed. 19764.0721.