



Festive Fayre Menu

STARTERS;

- Spiced Parsnip & Apple Soup
Bread Roll & Butter
- Chef's Chicken Liver Parfait
Toasted Sourdough, Spiced Fig Chutney & Dressed Leaves
- Creamy Garlic Mushrooms
Warm Ciabatta
- Baked Camembert - £1.50 supp
Garlic & Rosemary, Plum & Apple Chutney, Ciabatta Crostini
- Chinese Duck Bon Bon - £2.50 supp
Stir Fry Veg, Hoi Sin Sauce
- Smoked Haddock & Leek Fishcake - £4 supp
Hollandaise Sauce, Soft Poached Egg

MAINS;

- Roast Breast of Turkey
with Stuffing and Kilted Sausage
- Baked Hake Fillet
with Herb Crust & Creamed Leeks
- Wild Mushroom, Spinach & Chestnut En Croute
with Creamy White Wine & Garlic Sauce
- Twice Cooked Belly Pork - £2.50 supp
with Star Anise & Fennel Seed, Cider & Apple Gravy
- Slow Braised Beef Cheek - £5 supp
with Red Wine & Pancetta Sauce
- Roasted Salmon Fillet - £3 supp
with Mediterranean Vegetable & Bean Cassoulet
- Served with Buttery Mash & Roast Potatoes, Carrots & Mixed Green Veg

DESSERT;

- Traditional Christmas Pudding
with Brandy Sauce (GFR)
- Profiteroles
with Dark Chocolate Sauce, White Chocolate Soil, Chantilly Cream
- Spiced Winter Berry & Apple Crumble Tart
with Hot Vanilla Custard
- Warm Chocolate Fondant - £2.50 supp
with Vanilla Seed Ice Cream, Chocolate Sauce
- Selection of Cheese & Biscuits - £3 supp
with Celery, Grapes, Chutney

2 Course: £19.95 | 3 Course: £24.95
Under 10s: £10 | Under 5's: £6

