

CHRISTMAS FAYRE DINNER MENU

AMUSE BOUCHE

STARTERS

Roasted Parsnip Soup, Parsnip Crisps

Ham Hock Terrine, Piccalilli, Poppy Seed Crackers

Creamy Queenie Scallop & Haddock Gratin, Herb Crumb

Warm Beetroot and Goats Cheese Salad, Toasted Walnuts, Port & Clementine Reduction

MAIN COURSE

Turkey Breast, Roasted Potatoes, Pigs in Blankets, Sage and Onion Stuffing
Slow Cooked Rib of Beef, Dauphinoise Potato, Tender Stem Broccoli, Carrot Puree
Wild Mushroom & Truffle Wellington, Creamed Potato, Roasted Brussel Sprouts, White Wine & Shallot Sauce
Pan Roast Fillet of Salmon, Crushed Herbed Potatoes, Tomato, Basil & Mascarpone Sauce, Samphire

DESSERT

Home Made Christmas Pudding, Brandy Sauce

Clementine & Dark Chocolate Mousse, Clementine Jelly, Chocolate Shards

Prune & Armagnac Tart, Madagascan Vanilla Bean Ice Cream

Selection of Cheeses, Chutney, Crackers

Coffee and Petite Fours

Please Advise Your Server of any Allergies Dietary Requirements

2 Courses £36.953 Courses £41.95

Available 5pm-9pm from Monday to Sunday

From Wednesday 27th November until Tuesday 24th December

Booking Highly Recommended to Avoid Disappointment