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## **Christmas Fayre Menu 2<sup>nd</sup> Dec – 23<sup>rd</sup> Dec. Pre-order Only**

### **Starters**

Roast Parsnip & Chestnut Soup, Warm Bread, Homemade Flavoured Butter (GF) (Ve)

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Garlic & Rosemary Camembert, Toasted Bread, Red Onion Chutney, Mixed leaves (GF)

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Hot Smoked Salmon & Prawn Cocktail, Gem Lettuce, Lemon Wedge, Smoked Paprika (GF)

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Pork Belly Bites, Apricot & Port Glaze, Mixed Leaf

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Moroccan Spiced Cauliflower Florets, Tomato & Onion Chutney (GF) (Ve)

### **Mains**

Roast Turkey Dinner, Pancetta Sprouts, Pig in Blanket, Roast Potatoes, Cranberry Stuffing, Honey Roasted Carrots & Parsnips, Red Wine Gravy (GF)

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Maple & Mustard Glazed Ham, Roast Potatoes, Pancetta Sprouts, Pig in Blanket, Honey Roast Carrots & Parsnips, Red Wine Gravy (GF)

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Slow Cooked Beef Short Rib, Buttery Garlic Mash, Tender Stem Broccoli (GF)

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Pan Seared Cod Loin, Pancetta & Basil Tomato Sauce, Parmentier Potatoes (GF)

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Sweet Roasted Squash, Stuffed with Quinoa, Toasted Pecans, Dried Cranberries & Sage, Drizzled with Hot Honey (GF) (Ve)

### **Desserts**

Chocolate Fondant, White Chocolate & Honeycomb Ice Cream, Chocolate Drizzle

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Buttery Brioche Bread & Butter Pudding, Vanilla Custard

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Red Velvet Chocolate Cake, Lemon Buttercream Frosting, Freeze Dried Raspberries (GF) (Ve)

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Traditional Christmas Pudding, Brandy Sauce, Red Currents (GF) (Ve)

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Cheese Board, Celery, Grapes, Savoury Crackers, House Chutney (GF)

2 Course – 34.95 / 3 Course 43.95

£10.00 Deposit per person to guarantee your booking

**Dishes are subject to availability**

**If you have any dietary requirements, please inform your server. (GF- These dishes can be made gluten free) (Ve – Vegan)**