

CHRISTMAS FAYRE

Lunchtime (12-4pm) 3 courses £19.50 | Evening (from 4pm) 3 courses £25.50

TO START

Honey & parsnip soup, toasted sourdough, salted butter (v)

Leek & parmesan tartlet, tomato & red onion salsa (v)

Ham hock, black pudding & maple syrup, warm salad, spicy ketchup

Smoked mackerel paté, pickled baby vegetables, toasted croutes, spring onion, lemon

MAIN COURSE

Buttered turkey crown, sage & pork stuffing, kilted sausages, carrot & swede mash, seasonal vegetables, duck fat potatoes, pan juice gravy

Braised blade of beef, parmentier potatoes, sugar snaps, mushroom & baby onion jus (gf)

Wild mushroom & spinach risotto, truffle oil (v)

Baked salmon fillet, basil creamed potatoes, wilted kale, chorizo cream

DESSERT

Christmas pudding, brandy sauce

Warm chocolate brownie, chocolate soil, chocolate ice-cream (gf)

Treacle tart, rum & raisen ice-cream (vg)

Selection of ice-creams available

Please inform a member of staff regarding any dietary requirements/allergies before ordering

