



Danielle's



(Tel: 01434 601122)

Christmas Fayre Dinner Menu

2 Courses £34 / 3 Courses £38

Available Friday 27th November – Thursday 24th December 2026
Tuesday - Saturday book from 5.30pm – 8.30pm

Starters

Chicken Liver Pâté with Apricot Chutney & Toasted Sourdough

Prawn & Melon Salad with Marie Rose Sauce (gf)

Grilled Black Pudding & Smoked Back Bacon with Diane Sauce

Grilled Goats Cheese with Roasted Pepper, Red Onion Chutney & Balsamic Glaze (v)

Cream of Broccoli & Stilton Soup with Warm Bread Roll (v)

Shredded Turkey, Bacon, Walnut and Apple Salad with Caesar Dressing (gf)



Main Courses



(All served with Carrot & Swede Mash, Tenderstem Broccoli, Honey Roast Parsnips, Brussel Sprouts & Roasties)

Traditional Fresh Roast Turkey Breast with Trimmings

Grilled Salmon Fillet with Spinach, Peas & Tarragon Cream Sauce (gf)

Slow Roasted Pork Belly with Crackling, Red Wine Sauce & Apple Sauce (gf)

Grilled Seabass Fillet with Garlic & Chilli Tiger Prawns (gf)

8oz Sirloin Steak with Peppercorn or Diane Sauce (gf)

Homemade Nut Roast, Red Cabbage, Honey Roasted Beetroot & Veggie Gravy (v), (gf)

Mushroom, Spinach & Brie Wellington with Creamy Tomato Pesto Sauce (v)

Desserts

Fresh Blueberry & Lime Cheesecake

Brandy Snap Basket filled with Mixed Berry Eton Mess (v)

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (v)

Xmas Pudding with Brandy Custard (v)

Apple & Cinnamon Crème Brûlée (v), (gf)



BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY



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Christmas Fayre Supplement Menu

Starters

Soufflé (v) +£3

Cheddar Cheese & Leek Soufflé with Parmesan Cream

Tiger Prawns +£5

Garlic & Chilli Tiger Prawns with Chorizo on Toasted Sourdough

Smoked Salmon (gf) +£3

Salad of Prawns, Honeydew Melon & Marie Rose Sauce encased in Scottish Smoked Salmon



Main Courses



(All served with Carrot & Swede Mash, Tenderstem Broccoli, Honey Roast Parsnips, Brussel Sprouts & Roasties)

Fillet Steak (gf) +£12

8oz Centre Cut Fillet Steak with Roast Tomato & Mushrooms, Peppercorn or Red Wine Sauce

Lamb Shank (gf) +£4

6-hour Slow Roasted, falls off the bone, with Shallot and Red Wine Sauce & Buttery Mash

Half Duck (gf) +£4

5-hour Slow Roasted, with an Orange & Cointreau Sauce

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