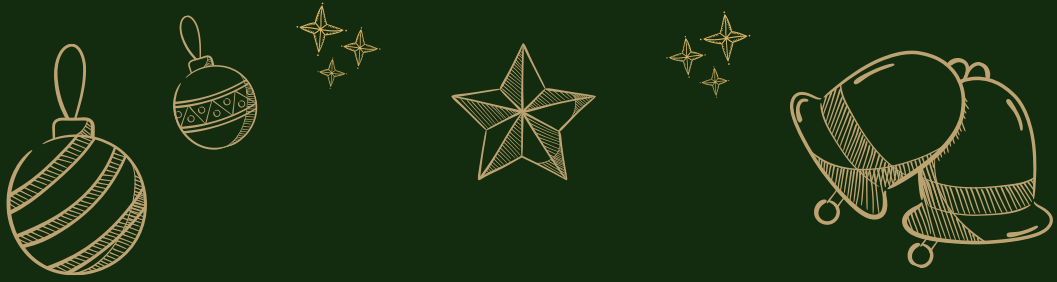

CHRISTMAS FAYRE

LET'S BEGIN

Salmon & prawn cocktail served with petit pain & lemon butter. (GFO)
Duck & orange pâté served with crusty bread & chutney. (GFO)
Festive chicken goujons served with a cranberry dip.
Creamy garlic & Stilton mushrooms topped with bacon lardons served over ciabatta. (GFO)
Camembert served with crusty bread & crackers (V). (GFO)
Festive soup served with petit pain & butter (V). (GFO)

THE MAIN EVENT

Traditional roast turkey or beef served with all the festive trimmings. (GFO)
Pork chop served with mustard mash, greens, and creamy apple cider sauce. (GFO)
Brie and cranberry stuffed chicken wrapped in bacon served with sautéed potatoes & greens. (GFO)
Baked cod with herby crust served with crushed potatoes, greens, and creamy pesto dip. (GFO)
Carrot and spiced marmalade Wellington served with roast potatoes and vegetables (VGN).
Homity pie served with homemade chips and seasonal vegetables (V).

TO CONCLUDE

Traditional Christmas pudding served with brandy sauce.
Chocolate brownie served with vanilla pod ice cream. (GFO)
Honeycomb golden nugget cheesecake served with pouring cream.
Profiteroles served with festive compote.

CHEESEBOARD

Our cheeseboard is designed for two and features a delightful assortment of cheese and crackers, accompanied by chutney and grapes. *(+£15.00)*
Instead of opting for dessert, two people can enjoy sharing this cheeseboard together.

DEPOSITS (£5 PER PERSON) ARE NON-REFUNDABLE. ALL TABLES WILL BE TRADITIONALLY DECORATED.

*ASK FOR (V/VGN) / *GLUTEN FREE OPTION AVAILABLE (GFO)