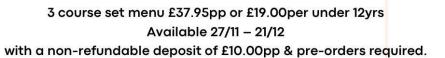
CHRISTMAS FAYRE

MENU



STARTERS

Roasted Parsnip Soup with a Honey Oil & Toasted Garlic Focaccia VEO, GFO, V

Crayfish & Smoked Salmon Timble with a Horseradish Cream, Lemon Dressed Leaves & Caviar GF

Duck & Pork Terrine with Red Onion Marmalade, Poached baby Apple & Bitter Leaves GFO.

Triple Cheese Flatbread with baby Spinach & a Garlic Mayo. V, VEO, GFO

MAINS

Butter Roasted Turkey Saddle, Roast Potatoes, Creamy Mash, Yorkshire Pudding & a Rich Gravy GF

Braised Beef cheek Bourguinon with silky Mash & Roasted Root Vegetables GF

Baked Loin of Cod with Shellfish Sauce, Pickled Shellfish & New Potatoes GF



Three Cheese, Cauliflower & Truffle 'Crepes' with Roast Potatoes VEO, GFO, V

(All served with seasonal Vegetables)



CHRISTMAS FAYRE

MENU



DESSERTS

Traditional Christmas Pudding with 'Cointreau' Custard VO

Choc Brownie Biscoff 'Yule Log' with a Berry Coulis, Raspberries, Biscuit Crumb & Pouring Cream V

Orange 'Pannacotta' with Cranberry syrup, Orange Shortbread & 'Candied Oranges & Cranberries GF

To Finish;

A Selection of Cheeses, Chutneys, Grapes & Crackers (2 to share - £10 supplement – optional)

GF – Gluten Free / GFO – Gluten Free option / V – Vegetarian / VEO – Vegan
Option / VO – Vegetarian Option
FOOD ALLERGIES: Please alert us when ordering if you have any concerns.



