



Christmas Fayre Menu

Served from 1st December to 24th December 2020.

STARTERS.

Winter vegetable soup with crusty bread [v].
Farmhouse pate with toast and red onion chutney.
Classic king prawn cocktail with bread and butter.
Char grilled Halloumi on mixed leaves with a sweet chilli dip.

MAINS.

Traditional roast crown of turkey, chestnut stuffing, pigs in blankets, roast potatoes, parsnips and seasonal vegetables.
Oven baked fillet of sea bass with a pesto mash and winter vegetables.
Luxury nut roast with roast potatoes parsnips and seasonal vegetables.
Extra matured topside of beef with yorkshire pudding, roast potatoes, parsnips and seasonal vegetables.

PUDDINGS.

Christmas pudding with brandy sauce.
Mince pies and single cream.
Chocolate fudge cake.
New York baked cheesecake with raspberry coulis and cream.

£25 per head on Mon-Thur / £30 per head on Fri, Sat & Xmas Eve
£5 non-returnable deposit required. Children under 10 half price