



CHRISTMAS FAYRE 2024

1 COURSE £18 + 2 COURSES £25 + 3 COURSES £30

STARTERS

ARANCINI

Brussels sprout & cranberry arancini, chestnut mushroom puree (VE)

HONEY & PARSNIP SOUP

Whipped butter & artisan bread (VE)

COQUILLES SAINT-JACQUES

Scallops, white wine sauce, gruyere & herb crumb

PARFAIT

Game liver parfait, artisan bread, clementine chutney

DUCK AU VIN

Duck leg, au vin sauce, gruyere & herbs de Provence crouton

MAINS

CHRISTMAS DINNER

Free range roast Turkey/Beef or Nut-less roast with all the festive trimmings

TARTE TATIN

Harisa sweet potato & butternut squash, fig puree, chive jersey royal & salad

5 BIRD BURGER

Chicken, turkey & duck patty, pulled pheasant & goose, brie croquette, cranberry relish & Brussels cream, sage & onion fries.

RISOTTO

Scallops, pea, lemon & asparagus risotto, truffle oil & grated grand Padano

BOURGUIGNON

Braised ox cheek, colcannon mash & asparagus

SIDES

MAPLE BACON SPROUTS (GF) £5.95 + PIGS IN BLANKETS £6.50

SAGE & ONION FRIES £4.00 + COLCANNON MASH £4.50

SOURED CREAM, BACON & CHEDDAR MASH (GF) £5.50

LEMON & MAPLE CARROTS (GF) (VE) £5.50

SIDE OF VEGETABLES (GF) (VE) £4.95

DESSERTS

CHRISTMAS PUDDING rum sauce, berry compote

CRÈME BRÛLÉE Black forest brûlée, home baked short bread

ETON MESS Candy cane Eton mess

DELICE White chocolate & orange delice, Nutella whipped cream

CHEESE BOARD whipped butter, frozen grapes, tomato chutney, crackers

V = vegetarian VO = vegetarian option available VE = vegan

VEO = vegan option available GF = gluten free GFO = gluten free option N = nuts

Please inform our staff off any food allergies or intolerances when ordering.

Although we thoroughly follow allergen protocol, we cannot guarantee a