

Christmas Faire Dinner

Starters

Homemade Cream of Vegetable Soup, Crusty Bread (v, ve, df, gf on request)

Duck & Orange Pate, Fruit Chutney, Toasted Brioche (gf on request)

Prawns in Filo, Sweet Chilli Dip, Salad Garnish

Trio of Vegetable Cups Filled with Hummus & Olives (v, we, df)

Mixed Melon and Fruit Platter, Elderflower Syrup (v, ve, df, gf)

Mains

Slow Roasted Featherblade, Parsley Mash, Red Wine Gravy, Honey
Roasted Vegetables, Tenderstem Broccoli (gf)

Baked Sea Trout on Rice Noodles, Fried Greens, Sweet Chilli and Coconut Sauce (df, gf)

Roast Turkey Crown, Pigs in Blankets, Roast Potatoes, Stuffing,
Seasonal Vegetables, Sprouts in Crispy Bacon, Pan Jus Gravy (gf on request)

Root Vegetable Cottage Pie topped with Mash Potato (v, gf, v and df on request)

Goats Cheese, Red Onion and Sweet Potato Tart, Rich Tomato Sauce (v, gf on request)

Desserts

Traditional Christmas Pudding, Brandy Sauce (gf on request)

Ginger Sponge Pudding, Custard

Milk Chocolate Mousse, Amaretti Biscuits (v)

Vanilla Cheesecake, Winter Berry Compote

Chocolate & Raspberry Tart, served with Fruit Sorbet (v, ve, df, gf)

Cheese Board, served with Fruit Chutney, Celery, Grapes and Crackers (gf on request)

£27 three courses / £22 two courses

Served Monday to Sunday, throughout December, 5pm - 9pm

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten free DF = Dairy Free Ve = Vegetarian V = Vegan

Please make a member of staff aware of any food intolerances, allergies or dietary requirements you have, when placing your order. More information on ingredients is available on request. Our restaurant kitchen handles all ingredients, therefore some products may not be suitable for those with severe allergies. Please ask for allergen information or inform us of your intolerances, allergies and/or dietary requirements every time you visit as ingredients may have changed since your last purchase.