

Christmas Fayre Menu

Available 26th November – 24th December (Excluding Sundays) 6-9pm
Includes table decorations and crackers

3 courses £34.95

Starters

Roasted Red Pepper & Tomato Soup (v)

with granary bloomer

Wild Pheasant & Apple Brandy Pate

with balsamic & red onion chutney & toasted sourdough

Battered Brie Wedges (v)

with cranberry sauce

Smoked Salmon & Prawn Cocktail

with granary bloomer

Creamy Garlic Chestnut Mushrooms

with parmesan and toasted ciabatta

Mains

Traditional Roast Turkey

served with all the trimmings

Pan Fried Fillets of Sea Bass

served on crushed new potatoes with tenderstem broccoli and prawn & caper butter

Crispy Gloucester Old Spot Belly Pork

on a bed of wholegrain mustard mash with cider & apple gravy

Beetroot and Butternut Squash Wellington (v)

with vegetable gravy

Slow Roasted Shank of Lamb

roasted in garlic, rosemary and red wine served on a bed

of creamy mashed potato with minted gravy

Pan Fried Duck Breast

with braised red cabbage and plum & ginger sauce

Venison Bourguignon

with baby onions, smoked pancetta and creamy mashed potato

All served with seasonal vegetables

Desserts

Traditional Christmas Pudding

with brandy sauce

Ferrero Rocher Cheesecake

with pouring cream

Mulled Apple & Mixed Berry Crumble

with custard

Vanilla Crème Brûlée

with cinnamon shortbread

White Chocolate and Baileys Roulade

with clotted cream ice cream

Dark Chocolate Truffle Torte

with clotted cream

Festive Cheeseboard (£3 supplement)

mature cheddar, brie, bowland cheese with selection
of biscuits, celery & spiced fruit chutney