

Christmas Fayre Lunch Menu

Two Courses £19 Three Courses £22

Starters

Roasted Chicken Terrine - *Leeks & apricot*

Sweet Potato & Ginger Soup - *Coriander & onion crumble*

Chargrilled Pears with Goats Cheese - *Hazelnut & cranberry dressing*

Smoked Salmon on Sourdough Toast- *Horseradish creme fraiche & soft herbs*

Mains - Served with Carrots & Sprouts -

Roast Turkey- *Roast potatoes, mashed potato, parsnip, stuffing, gravy & pig in blanket*

Slow Cooked Feather Blade of Beef Bourguignon - *Celeriac crush, parsnip crisps*

Pan Seared Coley Loin - *Smoked bacon, white bean & mussel chowder*

Celeriac & Mushroom Wellington - *Truffle cream, roasted pecans & sprouts*

Supplement will apply to dishes below

8oz Flat Iron Steak - *Fries, garlic butter & watercress*
£4 Supplement

Beef Burger - *Fries & house salad*
£4.50 Supplement

T-Bone Steak - *Fries, garlic butter & watercress*
£20.00 Supplement

Fillet Steak - *Fries, garlic butter & watercress*
£24.00 Supplement

Desserts

Christmas Pudding - *Brandy sauce & redcurrants*

Chocolate & Orange Tart - *Honeycomb & clotted cream*

Bailey's Creme Brulee - *White chocolate & cranberries*

Cheeseboard - *Crackers, grapes, celery & fig chutney*

Side Dishes

- £4.50 -

Hand Cut Chips

Honey, Garlic & Chilli Tenderstem Broccoli

Rocket, Tomato & Parmesan Salad

Buttered New Potatoes

Fancy a Tipple?

Paparuda Merlot - *Romania* - Plummy with a hint of pepper
Pairs well with beef - 175ml £8.05 Bottle £31.00

La Barbacoa Verdejo- *Spain* - Clean & crisp
Pairs with seafood & white meat - 175ml £6.85 Bottle £28.50

Prosecco DOC Corte delle Callie - *Italy* - Extra dry
Fizz because it's Christmas! - 150ml £7.10 Bottle £31.00

Christmas Fayre Dinner Menu

Two Courses £21 Three Courses £24 (Monday - Thursday)

Two Courses £26 Three Courses £29 (Friday & Saturday)

Starters

Roasted Chicken Terrine - *Leeks & apricot*

Sweet Potato & Ginger Soup - *Coriander & onion crumble*

Chargrilled Pears with Goats Cheese - *Hazelnut & cranberry dressing*

Smoked Salmon on Sourdough Toast- *Horseradish creme fraiche & soft herbs*

Mains

- Served with Carrots & Sprouts -

Roast Turkey- *Roast potatoes, mashed potato, parsnip, stuffing, gravy & pig in blanket*

Slow Cooked Feather Blade of Beef Bourguignon - *Celeriac crush, parsnip crisps*

Pan Seared Coley Loin - *Smoked bacon, white bean & mussel chowder*

Celeriac & Mushroom Wellington - *Truffle cream, roasted pecans & sprouts*

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Fillet Steak - *Fries, garlic butter & watercress*
£24 Supplement

Desserts

Christmas Pudding - *Brandy sauce & redcurrants*

Chocolate & Orange Tart - *Honeycomb & clotted cream*

Bailey's Creme Brulee - *White chocolate & cranberries*

Cheeseboard - *Crackers, grapes, celery & fig chutney*

Side Dishes

- £4.50 -

Hand Cut Chips

Honey, Garlic & Chilli Tenderstem Broccoli

Rocket, Tomato & Parmesan Salad

Buttered New Potatoes

Fancy a Tipple?

Terrame Negroamaro - *Italy - Full bodied & smooth*
Pairs well with beef - 175ml £8.25 Bottle £32.00

Buitenverwachting Sauv Blanc - *South Africa - Clean & crisp*
Pairs with seafood & white meat - Bottle £37.00

Acquesi Viticoltori Rose Brut - *Italy - Crisp & fruity*
Fizz because it's Christmas! - 150ml £7.95 Bottle £34.00