

# Christmas Fayre 1st - 24th December

*Excluding Sundays. Preorder required*

## To Start

### **VEGAN BUTTERNUT SQUASH SOUP**

With crispy kale, drizzled with truffle & accompanied with crusty bread  
*GF available*

### **HAM HOCK FRITTERS**

With chilli & pineapple jam

### **SMOKED MACKEREL PÂTÉ**

With melba toast

### **PARTRIDGE & PARSNIP TART**

With pickled pear and parsnip crisp

## Main Course

### **HAND CARVED TURKEY**

With lemon & thyme stuffing, roast potatoes, pigs in blankets, honey roast carrots & parsnips, glazed winter greens and a rich turkey gravy  
*GF available*

### **STUFFED PORK TENDERLOIN**

Wrapped in bacon, with mushroom, apricot & sage stuffing. Served with dauphinois potato, braised red cabbage, tenderstem broccoli & mulled cider jus

### **VEGAN WILD MUSHROOM PATHIVIER**

With fondant potato, red wine & cranberry jus & tenderstem broccoli

### **GF PAN ROASTED SALMON**

On charred sprout, bacon & potato hash, with champagne & scallop sauce, finished with red caviar

## Dessert

### **TRADITIONAL CHRISTMAS PUDDING**

Filled with mixed vine fruits & nuts, served with brandy sauce

### **FESTIVE BREAD & BUTTER PUDDING**

Filled with rum soaked raisins, with mince pie ice cream

### **CHOC N ORANGE CREME BRÛLÉE**

With orange shortbread  
*GF available*

### **VEGAN VANILLA BISCOFF CHEESECAKE**

With vanilla bean ice cream & biscoff crumb

### **CHEESE & BISCUITS**

A selection of British & French cheese with chutney  
*£3 supplement*

*2 Course £21 3 Course £26*