

Christmas Fayre Menu 2024

Our Christmas Fayre Menu will run from 26th November to 24th December (excluding Sundays).

This menu is available by pre-order only.

Starters

Chicken & Tarragon Terrine ciabatta toast & date chutney

Caramelised Parsnip Soup parsnip crisps & ciabatta (pb)

Citrus Cured Trout compressed grapes, pickled shallots, dill crème fraîche & croutons

Roasted King Oyster Mushroom chasel blue, cep purée & parsnip crisps (v)

Mains

Served with maple glazed root vegetables & brussel sprouts

Roast Turkey Breast roast potatoes, chestnut & apricot stuffing, pigs in blankets, Yorkshire pudding & cranberry jam

Pan Seared Sea Bream herb crushed potatoes, white wine & mussel velouté

Butternut Squash & Spinach Wellington roast potatoes, butternut squash purée & pumkin seeds (pb)

Pork Loin dauphinoise, braised leeks & dijon beurre blanc

Desserts

Traditional Christmas Pudding brandy butter ice cream

Chocolate Igloo orange gel & honeycomb

Pavlova chantilly cream & blackberry compote (pb)

Black Cherry Cheesecake chocolate ice cream

~ Two Courses £29.95 or Three Courses £34.95 ~

Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based Follow us on our social media platforms to stay up to date with our latest events!



