



FESTIVE FAYRE

Menu

TO START

Caramelised Goat's Cheese with rich red onion chutney, dressed salad and toasted ciabatta

Creamy Garlic Wild Mushrooms on crisp ciabatta, finished with chopped chives

Hearty Roast Ham Broth with a warmed roll

King Prawn & Mixed Pepper Skewers on a bed of pickled vegetables, with a zesty lime & tomato salsa and dressed leaf garnish

Crispy Belly Pork & Black Pudding Bites over wild rocket with a velvety peppercorn sauce

TO FOLLOW

Hand-Carved Roast Turkey with creamed and roast potatoes, golden Yorkshire pudding, pig in blanket, sage & onion stuffing, seasonal vegetables and rich roast gravy

Oven-Baked Cod Fillet with crushed new potatoes, a silky pesto cream sauce and tenderstem broccoli

Crispy Belly Pork with Camembert mash, wholegrain mustard sauce and caramelised baby carrots

Festive Moroccan Vegetable Tagine with roast apricot cous cous and warm flatbread

TO FINISH

Classic Individual Christmas Pudding with a generous drizzle of warm brandy sauce

Bailey's Cheesecake topped with chocolate ganache and served with vanilla ice-cream

Sticky Toffee Pudding with your choice of custard or ice-cream

Mixed Ice-Cream Sundae finished with whipped cream

2 COURSES - £27.95

3 COURSES - £32.95



