

# CHRISTMAS FAYRE

**TWO COURSES £16.95**

**THREE COURSES £19.95**

COMPLIMENTARY GLASS OF PROSECCO ON ARRIVAL

## STARTERS

LENTIL AND CHESTNUT SOUP

*SERVED WITH A CRUSTY ROLL AND BUTTER*

CLASSIC PRAWN COCKTAIL

*PRAWNS MIXED WITH HOMEMADE MARIE ROSE SAUCE AND SERVED WITH A CHUNK OF BLOOMER BREAD AND BUTTER*

GAME TERRINE

*WILD BOAR, PORK, VENISON, DUCK, CHICKEN, AND PORK LIVER PATE, WRAPPED IN BACON AND SERVED WITH HOMEMADE RED ONION CHUTNEY, TOAST AND BUTTER*

SOUFFLE

*RED LEICESTER AND CARAMELISED RED ONION TWICE BAKED SOUFFLE, SERVED WITH HOMEMADE SUNDRIED TOMATO CHUTNEY AND SEASONAL LEAF SALAD*

## MAINS

TRADITIONAL TURKEY

*HAND CARVED TURKEY SERVED WITH HONEY GLAZED ROASTED PARSNIPS, CARROTS AND BRUSSEL SPROUTS, ROAST POTATOES, KILTED SAUSAGES, SAGE AND ONION STUFFING, TOPPED WITH GRAVY AND SERVED WITH CRANBERRY SAUCE*

SIRLOIN STEAK

*CHAR GRILLED 6OZ SIRLOIN STEAK, COOKED TO YOUR LIKING, SERVED WITH CHIPS, GREEN BEANS, AND BRAISED RED CABBAGE WITH A SIDE OF PEPPERCORN SAUCE*

**BAKED PEPPER SALMON**

*GLAZED WITH ORANGE AND SERVED WITH CREAMY MASH POTATO AND ROASTED VEGETABLES*

**LAMB SHOULDER**

*SLOW COOKED LAMB SHOULDER, DRESSED IN A SALT AND PEPPER COATING, SERVED WITH SWEDE, CARROT AND POTATO MASH, SEASONAL GREENS, AND RED WINE JUS*

**BUTTERNUT, BRIE, AND BEETROOT TART**

*GLUTEN FREE PASTRY TART FILLED WITH BUTTERNUT SQUASH, BEETROOT CHUTNEY, BRIE AND VINTAGE CHEDDAR CHEESE, AND TRUFFLE INFUSED OLIVE OIL, SERVED WITH ROASTED VEGETABLES AND NEW POTATOES*

**DESSERTS**

**ICE CREAM TRIO**

*MIX OF VANILLA, STRAWBERRY, AND CHOCOLATE ICE CREAM, TOPPED WITH A POMPEDOUR FAN AND STRAWBERRY COULIS*

**SALTED CARAMEL CHOCOLATE TART**

*CHOCOLATE COOKIE CRUMB PASTRY CASE, FILLED WITH A LAYER OF SALTED CARAMEL AND A SMOOTH RICH DARK CHOCOLATE TOPPING SERVED WITH ICE CREAM*

**TOFFEE, WAFFLE, AND RUM PUDDING**

*LIEGE STYLE WAFFLES WITH TOFFEE CENTRES, COVERED IN TOFFEE SAUCE AND SERVED WITH CREAMY CUSTARD*

**MUSCOVADO, SPECULOOS CHEESECAKE**

*CREAMY DESSERT WITH A CARMALISED BISCUIT CRUMB BASE, A RICH MUSCOVADO SUGAR CREAM TOPPING AND SERVED WITH VANILLA ICE CREAM*

**COFFEE AND MINCE PIES**

# CHRISTMAS DAY MENU

## 5 COURSE CHRISTMAS LUNCH

**ADULT £59.95**

**CHILD £22.95**

COMPLIMENTARY GLASS OF PROSECCO ON ARRIVAL

### STARTERS

SPICED PARSNIP AND HAM HOCK SOUP

*CREAMY SPICED PARSNIP SOUP TOPPED WITH SLOW COOKED PULLED HAM HOCK, SERVED WITH A CRUSTY ROLL AND BUTTER*

WHOLE MINI CAMEMBERT

*SPEARED WITH GARLIC AND ROSEMARY, SERVED WITH HOMEMADE RED ONION CHUTNEY AND CRUSTY BLOOMER BREAD*

CHICKEN LIVER AND CLEMENTINE PATE

*SERVED WITH TOASTED BLOOMER BREAD, SEASONAL LEAF SALAD AND HOMEMADE APRICOT AND CHILLI CHUTNEY*

SMOKED SALMON AND PRAWN SALAD

*MARINATED GARLIC PRAWNS SERVED ON A BED OF SMOKED SALMON, TOPPED WITH SEASONAL LEAF, HORSERADISH CREAM AND LIME VINERGARETTE*

### REFRESHMENT

*LEMON SORBET*

### MAINS

SLOW COOKED SCOTTISH TURKEY

*HAND CARVED TURKEY, GOOSE FAT ROASTED POTATOES, KILTED SAUSAGES, HONEY GLAZED PARSNIPS, CARROTS & BRUSSEL SPROUTS, SAGE AND ONION STUFFING, TOPPED WITH A RICH WHITE WINE GRAVY AND CRANBERRY SAUCE*

**ROAST RIB OF BEEF**

*SLOW COOKED ROAST RIB OF BEEF, GOOSE FAT ROASTED POTATOES, HOMEMADE YORKSHIRE PUDDING,  
GARLIC BUTTERED MANGE TOUT AND RED WINE GRAVY*

**OVEN-BAKED SEABASS**

*WHOLE SEA BASS RESTED ON A BED OF CRUSHED BUTTERED NEW POTATOES AND WILTED SPINACH,  
FLAVOURED WITH GARLIC AND NUTMEG*

**GLAZED ROAST GAMMON**

*HAND CARVED APPLE CIDER GLAZED GAMMON, BUTTERED NEW POTATOES, CREAMY CAULIFLOWER CHEESE  
AND RUSTIC RED CABBAGE APPLE CHUTNEY*

**OVEN BAKED BUTTERNUT SQUASH**

*HALF BUTTERNUT SQUASH STUFFED WITH CANNELLINI BEANS, MOZZARELLA CHEESE, PEPPERS, AND  
TOMATOES, TOPPED WITH PUMKIN AND SUNFLOWER SEED BREADCRUMB AND SERVED WITH NEW  
POTATOES AND HONEY GLAZED PARSNIPS, CARROTS, AND BRUSSEL SPROUTS*

**DESSERTS**

**TRADITIONAL CHRISTMAS PUDDING**

*RICH, MOIST PUDDING MADE WITH CHUNKY FRUIT AND NUTS, LACED WITH CIDER, RUM, SHERRY, AND  
BRANDY, TOPPED WITH HOMEMADE BRANDY SAUCE*

**PEAR AND POMEGRANATE CRUMBLE**

*STEWED SWEET APPLE AND PEAR, TOPPED WITH POMEGRANATE, AND FINISHED WITH MAPLE AND PECAN  
CRUMBLE TOPPING, SERVED WITH CREAMY HOMEMADE CUSTARD*

**SALTED CARAMEL PROFITEROLES**

*CHOUX PASTRY FILLED WITH SALTED CARAMEL CREAM, TOPPED WITH SALTED CARAMEL AND TOFFEE SAUCE*

**ITALIAN CHOCOLATE FONDANT**

*RICH, DARK ITALIAN CHOCOLATE PUDDING WITH A SOFT, GOOEY CHOCOLATE CENTRE, SERVED WITH  
MADAGASCAN VANILLA ICE CREAM*

**COFFEE AND MINCE PIES**