



Christmas Fayre

3 Course Dinner £27 per head

Only available as a pre-order party

Booking are being taken until 22nd December

Starters

Cinnamon Spiced Sweet Potato Soup

Mussel & Chorizo Broth with Pearl Barley & Sourdough

Duck & Port Pate with Gooseberry & Prosecco Compote

Calvados Poached Pear, Watercress & Walnut Salad (v)

Mains

Confit Duck Leg with Flageolet Bean Lardon Ragu

Roast Turkey Crown and Traditional Trimmings

Bourbon Cured Pork Belly

Slow-Roast Butternut stuffed with Sage, Chestnut & Rosary Goat Cheese (v)

Poached Cod, Prawn & Chorizo Stuffing with Lemon Kale & Saffron Hollandaise

All Main Courses served with Honey Roasted Roots and Roast Potatoes.

Pudding

Traditional Christmas Pudding with Brandy Cream

Chocolate & Caramel Tart with Hazelnuts

Baked Cranberry Cheesecake with Passionfruit Coulis

British Isle Cheeses, Bisciuts, Chutney, Grapes & Cheese (v)

Tea's, Coffees and Mince pies to finish.

(v) Suitable for vegetarians. Fish dishes may contain small bones.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal.

If you do have a food allergy, it would be helpful to us if you could inform staff so that we can ensure the dish you select is not at risk of cross contamination by other foods during its preparation and service.