

Christmas Fayre Lunch

Served 12pm - 3pm
Monday 27th November - Sunday 24th December

Starters

Homemade Cream of Tomato Soup
Served with a crusty roll

Breaded Camembert
Served with cranberry sauce

Classic Prawn Cocktail
Served with brown bread

Homemade Chicken Liver, Port and Cranberry Pâté
Served with melba toast

Main Course

Roast Crown of Turkey
Served with homemade stuffing, pigs in blankets,
roast potatoes and seasonal vegetables

Honey Glazed Gammon
Served with roast potatoes and seasonal vegetables

Pork Steak
Served with an apple fritter in an apple and cider gravy

Poached Salmon
With parsley sauce, new potatoes and seasonal vegetables

Vegetable Parcel
Served with roast potatoes and seasonal vegetables

Desserts

Christmas Pudding
Served with brandy sauce

Sherry Trifle

Baileys Mousse

Steamed Lemon Pudding
Served with custard

2 courses £14.95

3 courses £17.95

Christmas Fayre Dinner

Served 6pm - 9pm
Monday 27th November - Sunday 24th December

Starters

Homemade French Onion Soup
Served with a cheese crouton

Ham Hock Terrine
Served with piccalilli and melba toast

Salmon Roulade
Served with brown bread

Goats Cheese and Red Onion Tart
Served with a salad garnish

Main Course

Roast Crown of Turkey
Served with homemade stuffing, pigs in blankets,
roast potatoes and seasonal vegetables

Roast Leg of Lamb
Served with roast potatoes and seasonal vegetables

Fish Pie with Leeks and Blue Cheese
Served with seasonal vegetables

Festive Vegetable Pie
Served with roast potatoes and seasonal vegetables

Desserts

Christmas Pudding
Served with brandy sauce

Winter Berry Brulee

After Eight Cheesecake

Whisky Bread and Butter Pudding
Served with custard

2 courses £18.95

3 courses £20.95

Christmas Day

Served 12pm - 3pm

To Start

Homemade Roasted Butternut Squash Soup
Served with a crusty roll

Scallops and Chorizo
With a balsamic glaze

Pâté De Champagne

Portobello Mushroom Stuffed with Bacon and Stilton
Served with a salad garnish

To Follow

Roast Crown of Turkey
Served with homemade stuffing, pigs in blankets,
roast potatoes and seasonal vegetables

Roast Rib of Beef
Served with roast potatoes, seasonal vegetables and
a homemade Yorkshire pudding

Chicken Breast
Stuffed with cranberries and cream cheese.
Served with roast potatoes and seasonal vegetables

Baked Halibut

Served with a lemon and dill sauce, new potatoes
and seasonal vegetables

Festive Nut Roast

Served with roast potatoes and seasonal vegetables

To Finish

Christmas Pudding
Served with brandy sauce

Espresso Martini Cheesecake

Caramel Panna Cotta

Served with homemade gingerbread

Black Forest Gateau

Served with cream

Cheese Board

Wensleydale with cranberry, Stilton and smoked apple wood
cheese with a selection of biscuits, celery and grapes

£59.95 per person | £29.95 Under 12's