

Christmas Fayre Menu

£27.95 Two Courses | £33.95 Three Courses



COUNTRY
DINING & INNS

VE Vegan | V Vegetarian | VE Vegan on Request | V Vegetarian on Request | GF Gluten Free | GF Gluten Free on Request

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Our vegan dishes are prepared using plant-based ingredients. However, they are cooked in a kitchen where non-vegan products are handled, and we cannot guarantee the absence of cross-contamination.

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Starters

(V) (VE) Wild Mushroom Sourdough

Sautéed wild mushrooms with garlic & thyme, served on toasted sourdough.

Festive Bon Bons

Brie, cranberry & turkey bon bons with orange & thyme glaze.

Crayfish & Prawn Cocktail

Tossed in a Marie Rose sauce, on a bed of crunchy baby gem lettuce, served with toasted rustic bread.

(V) (VE) Spiced Honey & Parsnip Soup

Roasted parsnips & winter spices, finished with crème fraîche & toasted rustic bread.

Glazed Pork Belly Bites

Served with apple & cider chutney.

Chicken Liver & Spiced Plum Pâté

Smooth chicken liver with spiced plum chutney, served with rustic bread.

Mains

Festive Burger

Beef burger with brie, stuffing & cranberry jam, topped with a pig in blanket, thick-cut chips & beef dripping gravy.

(V) (VE) Fusilli Con Funghi

Porcini mushrooms in a garlic & white wine cream sauce finished with a drizzle of truffle oil & parmesan shavings.

8 oz Rump Steak +£3 Surcharge

21 Day dry-aged rump served with thick-cut chips, mushroom & grilled tomato, with a mushroom & port sauce.

Salmon Velouté

Salmon fillet in a velouté sauce with sautéed new potatoes, tenderstem broccoli & samphire

The Ultimate Christmas Pie

Turkey & leek pie served with all the trimmings, creamy mash, seasonal vegetables & gravy.

The Ultimate Christmas Dinner

A choice of perfectly cooked premium meats.

Turkey with Orange & Thyme

21 Day Aged Mature British Beef

(VE) Vegan Wellington Slice

Roast potatoes, stuffing, creamed savoy, parsnip puree, honeyed carrots, buttered greens, Brussels sprouts, rich gravy, Yorkshire pudding & pigs in blankets.

Sides amended for vegetarian & vegan roast.

Desserts

White Chocolate Lemon & Mascarpone Gateaux

Vanilla sponge layered with white chocolate, mascarpone & lemoncello mousse, served with vanilla ice cream.

Salted Caramel Cheesecake

Layered salted caramel cheesecake served with vanilla ice cream

(VE) Christmas Pudding

Served with vanilla & brandy custard.

(VE) Festive Berry Pavlova

Crisp meringue topped with vanilla cream, winter berries, served with Prosecco sorbet.

Bramley Apple & Cinnamon Sponge Pudding

A light cinnamon sponge baked with Bramley apples, served warm with vanilla custard.

Salted Caramel Brownie

Rich chocolate brownie topped with salted caramel & served with honeycomb ice cream.

**Dishes may vary slightly from the menu depending on stock availability.*