CHRISTMAS FAYRE MENU

We can cater for most allergies and intolerances however please be aware we do not operate an allergen free kitchen.

1 Course £25 | 2 Courses £35 | 3 Courses £45

To Start

Roasted Parsnip & Miso Soup (GF)
Coriander and crème fraîche

Chestnut & Mushroom Roasted Garlic Pate (*GF)
Pickled cranberries and sourdough crisps

Black Pudding & Pork Terrine (DF)
Quince jelly and crispy Brussel sprouts

Hot Smoked Trout
Pea and lemon arancini and spinach purée

Chestnut Shallot Tart Tatin (V)
Madeira sauce and micro greens

Mains

Roast Turkey on the Crown (GF)
Cranberry and sage stuffing, pigs in blankets, roasted vegetables and roast potatoes

Escalope of Coley (GF)
Smoked bacon, braised red chicory and cauliflower purée

Crispy Smoked Tofu (V)
Braised leek and white bean cassoulet

Roast Partridge (DF)
Haggis and spring onion croquette, turnip purée and rich game jus

Slow Cooked Beef Cheek
Olive and tomato ragu and chive dumpling

Desserts

Christmas pudding with brandy sauce (*GF)

Apple, cranberry, pecan strudel with honey ice cream

Dark chocolate ginger mousse, vanilla poached pear & chai seed brittle (GF)

Please always make sure you notify your server of any allergies or intolerances you may have.

(V) = Vegetarian **(GF)** = Gluten Free **(DF)** = Dairy Free
(*GF) = Can Be Made Gluten Free **(VE)** = Vegan **(N)** = Contains Nuts