

FESTIVE FAYRE



STARTER & MAIN COURSE £16.95 DESSERT £4.95

Available: Monday - Saturday from 22nd November to 22nd December

Deposit: £5pp (non-refundable)

Pre-order: At least 5 days in advance

Balance: On the day

STARTERS

Homemade winter vegetable soup (V) with rustic bread rolls

Classic Prawn cocktail served on a bed of mixed leaves with toasted ciabatta

Breaded brie wedges (V) with cranberry sauce

Wild mushroom pâté (Ve) with spiced tomato & onion relish and ciabatta

Brussels pâté with toasted ciabatta and cranberry sauce

MAINS

Roast Norfolk turkey with sage & onion stuffing, pigs in blankets, honey roasted parsnips, roast potatoes and seasonal vegetables

Slow roast pork belly served with crackling and an apple & black pudding bonbon, honey roasted parsnips, roast potatoes and seasonal vegetables

Grilled seabass fillets with spinach crushed potatoes, pan fried samphire and chunky chorizo salsa

Winter vegetable tart (V) finished with goat's cheese and parmesan crust, with roasted vine tomatoes

Moroccan cauliflower roulade (Ve) with chickpea and pepper chutney served with dressed couscous salad

Peppercorn Chicken Supreme in a creamy mushroom & peppercorn sauce served with honey roasted parsnips, roast potatoes and seasonal vegetables

DESSERTS

Christmas pudding with orange and brandy cream

Caramel Biscoff cheesecake with pouring cream

Cinnamon infused panna cotta with berries and shortbread

Raspberry frangipan tart (Ve) served with ice-cream (Vegan on request)

Trio of Farmhouse ice-creams and sorbets

Don't forget to pre-order this menu at least 5 days in advance.
Collect an order form from the bar or download from our website.