CHRISTMAS FAYRE

MENU 2025

2 Courses £34.00 3 Courses £39.00

STARTERS

Chef's homemade soup of the day VE DF GF
served with crusty sourdough bread and butter

Pan-fried pigeon breast DF GF
with a red onion chutney and salad

Prawn and crab meat cocktail
bound in a Marie Rose sauce served with salad and brown baguette and butter
GF option available

Warm beetroot and tofu salad VE DF GF
on a bed of mixed leaves with a balsamic dressing

Chicken and duck liver pâté
topped with clarified butter and served with red onion chutney and crostini
GF option available

MAINS

Roasted crown of Herefordshire turkey
pigs-in-blankets, roasted chestnut and cranberry stuffing, roast potatoes, seasonal vegetables
GF option available

Grilled garlic and thyme chicken breast DF GF
served with chips and salad

Pan-seared Scottish salmon GF
with a home-made pesto crust on a bed of tomato and basil sauce served with Dauphinoise potatoes and buttered Tenderstem broccoli
DF option available

Grilled pork chop GF
with a caramelised onion and sage jus on a bed of roasted root vegetables and creamy mashed potato
DF option available

Roasted beetroot, cranberry and feta tart
topped with caramelised red onion served with Parmentier potato and a winter salad
DF option available
VE option available

Wild mushroom, spring onion and butternut squash risotto DF GF
topped with vegan parmesan and roasted parsnip crisps

DESSERTS

Traditional Christmas Pudd
Traditional Christmas pudding with a brandy cream sauce
and topped with a roasted fig

Chocolate Gooey Delight
Warm chocolate brownie with a chocolate sauce topped with vanilla ice cream

Feeling Fruity
Chef's fruit crumble of the day served with lashings of creamy custard

Fill-me-up-buttercup
Rich bread and butter brioche pudding layered with chocolate
and raisins and served with custard

A Winter's Twist
(A Winter Mess) Mulled winter fruit compote served on a crisp meringue
nest topped with cinnamon dusted ice cream

Berry Cheesy
Lemon and lime cheese cake served with a winter berry compote with
an orange and nutmeg cream topping and a drizzle of passion fruit