

# CHRISTMAS FAYRE

AVAILABLE  
21<sup>ST</sup> NOVEMBER-  
31<sup>ST</sup> JANUARY



SUNDAY-WEDNESDAY

3 courses £30

2 courses £25\*

\*Available before 5pm

THURSDAY-SATURDAY

3 courses £35

2 courses £30\*

\*Available before 5pm

## STARTERS

**Roasted tomato & basil soup**, basil oil, sun-blushed tomatoes, thyme. Toasted housemade rosemary & seasalt focaccia **VE • GFO**

**Zesty chimichurri skewered prawns**, chargrilled lime, roquette salad

**British farm-assured chicken**, ham hock & Dijon mustard terrine. Ale & apple chutney, toasted house-made rosemary & sea salt focaccia **GFO**

**Wild mushroom, mozzarella & truffle oil arancini**, sweet tomato, red pepper & garlic sauce **V**

## MAINS

**Roasted Turkey & all the Trimmings**, crispy roast potatoes, maple roasted carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, cranberry sage & onion stuffing and rich gravy **GFO**

**Festive Camembert & smoked bacon burger**, two 100% British beef patties, melted Camembert, crispy smoked streaky bacon, cranberry sauce, mayo, and shredded gem lettuce. Hop & herb salted fries, garlic & herb mayo **GFO**

**Squash, lentil & almond wellington**, crispy roast potatoes, maple roasted carrots & parsnips, beer roasted sweet onion, braised red cabbage, Brussels sprouts, cranberry sage & onion stuffing and rich vegan jus **VE**

**Slow cooked British venison & beef shin**, truffle infused potato gratin, wilted kale, roasted carrot, beer roasted sweet onion, red wine jus

**Atlantic salmon**, oven baked served with salsa verde, sautéed crushed new potatoes & Brussels sprouts

## DESSERTS

**Spiced plum Christmas pudding**, brandy sauce

**White forest roulade**, meringue, winter berries, white chocolate

**Indulgent & creamy vanilla cheesecake**, rich chocolate sauce **GF**

**Vegan option available on request** **VE**



**V** VEGETARIAN DISHES **VE** VEGAN DISHES **GF** NO-GLUTEN CONTAINING DISHES

Some dishes may contain or have traces of nuts, dairy or gluten. Please ask a team member for our list of allergens. WE REQUIRE A £5 DEPOSIT TO SECURE BOOKING. Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. Scan the QR code for allergen info. A discretionary service charge of 12.5% will be added to your bill. 100% of all tips go to the team. PB3

\*Excluding December 25th, 31st and January 1st.