

CHRISTMAS FAYRE

Friday 30th November to Monday 24th December

Served daily 12.00 noon till 9.45pm

Adults 2 Courses £16.95 *pp* | 3 Courses £21.95 *pp*

Children* 2 Courses £9.95 *pp* | 3 Courses £12.95 *pp*

Starters

Roasted Tomato and Three Bean Soup, Basil Crème Fraîche, Mini Loaf (V)

Chicken Liver Parfait, House Chutney, Toasted Wholemeal Bread

Creamy Garlic Wild Mushrooms, Herb Crostini, Caramelised Onions (V)

Smoked Haddock & Poached Salmon Fishcake, Lemon Mayonnaise

Breaded Brie Wedges, Cranberry Compote, Dressed Rocket (V)

Mains

Traditional Roasted Turkey, Sage & Onion Stuffing, Pigs in Blankets,
Roast Potatoes, Honey Roasted Parsnip, Seasonal Vegetables, Red Wine Gravy

Eight-hour Braised Blade of Beef, Roasted Vine Tomatoes,
Horseradish Mash, Green Beans, Bourguignon Sauce

Butternut Squash, Stilton & Mushroom Wellington, Sautéed Potatoes, Steamed Broccoli

Pan Fried Sea Bream Fillet, Prawns, White Wine & Cream Sauce,
Crushed New Potatoes & Green Beans

Chicken Breast stuffed with Spinach & Halloumi, wrapped in Streaky Bacon,
French Beans, New Potatoes, Whole Grain Mustard Cream Sauce

Confit Belly Pork, Braised Red Cabbage, Creamy Mash, Red Wine Gravy

Desserts

Traditional Christmas Plum Pudding, Brandy sauce

Chocolate & Orange Cheesecake, Chantilly cream

Lemon Posset, Blackberries, Homemade Shortbread

Selection of Chilly Cow Ice cream

Apple & Blackberry Crumble, Vanilla Custard

Special Festive Turkey Roast with all the trimmings - £9.95

Available Monday to Friday 12.00 noon - 4.00pm

CHRISTMAS DAY

Adults £65.00 *pp* | Children* 2 Courses £32.50 *pp*

Starters

Woodland Winter Mushroom Velouté, Truffle Cream (V)

King Prawn & Crayfish Cocktail, Marie Rose Sauce, Brown Bread & Butter

Game Terrine, Blackberry Compote, Mini Loaf

Leek, Potato, Tarragon & Quail Egg Tartlet, Celeriac Remoulade (V)

Smoked Duck Breast, Bacon & Orange Salad, Raspberry Vinaigrette

Mains

Traditional Roasted Turkey, Homemade Pork & Chestnut Stuffing,
Goose Fat Roasted Potatoes, Pigs in Blanket, Ponch Maip, Red cabbage,
Honey Roasted Parsnips, Red Wine Gravy

Roasted Sirloin of Beef, Goose Fat Roasted Potatoes, Pigs in Blankets, Ponch Maip,
Red Cabbage, Honey Roasted Carrot, Yorkshire Pudding, Red Wine Gravy

Braised Lamb Shank, Lemon & Thyme Fondant Potato, Roasted Carrots, Mint Jus

Grilled Monkfish, Roasted Parmentier Potatoes, Salsify, Beurre Blanc

Goats' Cheese, Sweet Potato, Red Onion Wellington, French Beans,
Savoy Cabbage, White Wine, Cream & Chive Sauce.

Desserts

Traditional Christmas Plum Pudding, Brandy Sauce, Red Currants

Mulled Wine Poached Pear, Clotted Cream, Shortbread Biscuit

Chocolate & Orange Tart, Chantilly Cream, Candied Zest

Raspberry Ripple Cheesecake, Fresh Raspberries, Vanilla Pod Ice Cream

Selection of Welsh Cheeses, Savoy Biscuits, Fruit Chutney, Celery & Grapes

*Booking is essential, £5 non refundable deposit per person is required at the time of booking.
Children's prices are valid for children 12 years & under.*

*£20 non-refundable deposit per person at the time of booking. Full payment & pre-order required by 1st December.
Children's prices are valid for children 12 years & under.*