

CHRISTMAS FAYRE 2019

1 COURSE - £11.95 2 COURSES - £15.95

3 COURSES - £19.95

STARTERS

Sweet Potato & Thyme Soup (v)
Served with Crusty Bread and Butter

Duck & Orange Pâté
With Redcurrant Compote and Wholemeal Toast

3 Cheese Mushroom Pot (v)
With Ciabatta Thins and Dressed Leaves

Chilli & Garlic Prawns
With Mango & Lime Salsa and Coriander Salad

MAINS

Traditional Roast Turkey
Served with all the trimmings

Slow Braised Beef Bourignon
With Double Butter Mash and Seasonal Green Veg

Oven Baked Cod
*With Crushed New Potatoes, Chorizo
and 5 Bean Cassoulet*

Wild Mushroom (v)
Sage & Chestnut Wellington
With Bubble & Squeak Cake and a Red Wine Jus

DESSERTS

Christmas Pudding with Brandy Sauce
Chocolate Brownie & Pistachio Ice Cream
Apple & Cinnamon Crumble
Luxury Ice Cream

Coffee & Mince Pie - £2 supplement

CHRISTMAS DAY 2019

£60.00 PER ADULT

£30.00 CHILDREN 11 & UNDER

STARTERS

Curried Parsnip Soup (v)
Served with Ciabatta Thins

Confit Leg & Smoked Breast of Duck
With Braised Peas, Bacon, Mint and Baby Gem Salad

Mackerel Pâté
Sour Dough Crisp, Fennel Jelly and Pickled Cucumber

Chicory Tarte Tatin (v)
With Apple & Walnut Salad and Deep Fried Blue Cheese

MAINS

Traditional Christmas Dinner
Served with all the trimmings

Fillet of Beef
*Served with Pommes Anna, Wild Mushroom Puree,
Baby Roots and a Madeira reduction*

Roasted Monkfish in Parma Ham
*With Red Wine Sauce, Clams, Fondant Potatoes
and Lemon Sabayon*

Butternut Squash (v)
Filled with Roasted Roots, Plum Puree and Celeriac Cream

DESSERTS

Christmas Pudding
With Brandy Cream and Redcurrant Compote

**White Chocolate & Cranberry
Bread & Butter Pudding**
With Crème Anglaise and an Orange Suzette

Cheese Board
*A Fine Selection of Cheeses, Ginger & Apricot
Chutney and Red Onion Marmalade*

Assiette of Desserts
*Crème Brulee, Chocolate Brownie
and Strawberry Cheesecake*

HOW TO BOOK YOUR MEAL

Our Festive Menu is available from
2nd December - 24th December.

For parties of 6 or more,
a non-refundable deposit of
£5 per person is required and
£10 per person for Christmas Day.
A receipt for your deposit will be
issued and deducted from your
final bill. The relevant booking
form found overleaf will need
to be completed when making
your reservation and although for
smaller parties a pre-order may
not be necessary it is preferred for
larger bookings.

For Christmas Day bookings,
payment in full is required by the
15th December 2019 and you can
be seated between 12.00pm and
2.00pm (one sitting).

A TRADITIONAL
COUNTRY PUB WITH
MODERN IDEAS