



# Christmas Fayre Menu

Served November 21st – December 30<sup>th</sup>

2 Courses | £23.95

3 Courses | £28.95

## | To Start

### Festive Sharing Tapas. [Includes all of the following]

please select how many guests from your group wish to enjoy this sharing starter.

- ◇ **Pan Fried Halloumi** | with a spiced tomato chutney
- ◇ **Pigs In Blankets** | maple glazed & served with honey mustard
- ◇ **Arancini** | sweet potato & cranberry risotto balls
- ◇ **Mini Pikelets** | mini canapes with smoked salmon & crème fraiche
- ◇ **Filo Pastries** | goats cheese & cranberry mini parcels

## | Main Courses

**Fillet Medallions** | tender slices of filleted beef, with rosemary infused parmentier potatoes & a red wine jus.

GF

**Gnocchi** | served in a creamy shallot, garlic, mushroom, parsley & stilton sauce.

VEG

**The Merry Burger** | beef patty with red onion, cranberry relish, gooey brie. Served with rosemary seasoned chips.

**Baked Salmon** | fillet of salmon in a garlic lemon sauce. Served mustard leeks.

GF

**Duck Salad** | pan fried honey duck breast with rocket, beetroot, cranberries, fennel. Drizzled with balsamic reduction.

GF

**Beetroot Wellington** | slowly simmered with butternut squash, spinach & mushrooms, in a vegan puff pastry parcel. Sprinkled with toasted pine nuts. Served with rosemary infused parmentier potatoes.

VEGAN

## | Side Dishes & Vegetables

Surcharges will be added to your bill on the day of your visit.

**Steamed Greens** | green beans, brussels | £5.25

**Winter Roasted** | carrots, parsnips, sweet potato | £6.75

**Festive Truffle Chips** | with rosemary salt | £5.25

**Mini Caesar Salad** | baby gem, croutons, parmesan | £5.75

**Mini Piggys** | with a honey mustard glaze | £5.95

## Desserts |

**Christmas Pudding** | with brandy butter

**Yule Log** | chocolate indulgent with Madagascan vanilla

**Biscoff Cheesecake** | with a chocolate drizzle, vanilla ice cream

**The Cheeseboard** | our favourite cheeses with crackers, grapes

**Apple Pie** | spiced cinnamon, served with Chantilly cream

A complete pre-order will be required at least 5 days before your booking. Pre-orders may be submitted using our online pre-order management system. A non-refundable deposit of £10 per person will be required to secure your booking. Deposits will need to be received within 5 days of making your booking. During the festive period we respectfully ask that tables are returned within a two hour cover time. We also ask that the entire group is ready to be seated at the time of your reservation. Due to the size of our kitchen facilities, we do operate a group size limit on weekends – strictly no tables above 10 persons. Should you arrive fifteen minutes after your booking time, we may need to hold you back to a later time to ensure the best possible level of service to all our guests. It is essential that we are notified of any specific dietary requirements prior to your visit to ensure that we can cater for you appropriately.