



2 COURSES

£26

3 COURSES

£30

Christmas FAYRE MENU

STARTERS

Leek & Potato Soup

Parmesan Croutons & Onion Seed Mini Loaf () (V) (*Ve)*

Garlic Mushrooms

*With a Creamy Herb & Roasted Garlic Sauce
& Toasted Ciabatta (*) (V)*

House Prawn Cocktail

*Brandy infused Marie Rose Sauce, Crispy Gem Lettuce
& Brown Bread (*)*

5 Hours Braised Ham Hock Terrine

House Piccalilli & Crostini

Chicken Liver Pate

*Served with Tomato Chutney, Salad
& Herb Croutons (*)*

Vegetable Fritters

*Filled with Courgette, Carrots, Peppers & Sweetcorn
served with Garlic Aioli (GF) (V) (Ve)*

MAIN COURSE

Traditional Roast Turkey

*Roast Potatoes, Pigs in Blankets, Pork & Apple Stuffing,
Roasted Carrot & Parsnip, Brussel Sprout
Creamy Compote, Cranberry Sauce & House Gravy (*)*

Pan Fried Chicken Breast

*Dauphinoise Potatoes, Tenderstem Broccoli, Roasted
Carrot, Roasted Parsnip & a Bacon & Thyme Jus (*)*

Roast Salmon Fillet

*Spinach & Pea Potato Cake, Tenderstem Broccoli
& a Prawn Saffron Broth (*)*

Luxury Chestnut Roast

*Roast Potatoes, Roasted Carrot & Parsnip
Tenderstem Broccoli & Vegetarian Gravy (*) (V) (Ve)*

Village Burger

*Homemade Beef Patty, Tomato Relish, Mayonnaise,
Baby Gem Lettuce, in a Brioche Bun with Fries (*)*

Brisket of Beef

*Slow Cooked Braised Brisket of Beef, Creamy Parsley
Mashed Potato, Roasted Carrots & Parsnips,
Tenderstem Broccoli & a Rich Red Wine Sauce*

Fish & Chips (Large +£4)

*North Sea Haddock, Golden Batter & Twice Cooked
Pont Neuf Chips, Mushy Peas & Tartare Sauce*

Traditional Parmo (Large +£4)

*Breaded Chicken Breast, Bechamel Sauce
& Melted Cheese, Fries, Salad & Garlic Dip*

DESSERTS

Boozy Christmas Pudding

*Brandy Sauce, Cranberry & Mulled Wine Compote
(*) (V)*

Crème Brûlée

*Rich Vanilla Bean Baked Custard &
a Raspberry & Lemon Shortbread Biscuit (*) (V)*

Sticky Toffee Pudding

*Warm Date Sponge, Sticky Toffee Sauce,
Smashed Crunchie & Vanilla Ice Cream (*) (V) (Ve)*

Warm Double Chocolate Brownie

*Dark & White Chocolate, Salted Caramel Sauce &
White Chocolate Ice Cream (V)*

Biscoff Cheesecake

Loaded with Biscoff Crumb, Biscoff Sauce & a Biscoff Biscuit

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask for assistance if required.

*These dishes could be made Gluten Free but please note that our deep fried products do go in the same fryer as our Gluten products.
(GF) Gluten Free (V) Vegetarian (Ve) Vegan (*Ve) Vegan option available