



Christmas Fayre Menu

2 Courses £15.95

3 Courses £19.95

Starters

Confit Duck Leg
Macerated Cherries, Chocolate Soil and Sage Tempura
(Sd,M)

Mushroom Soup V
Toasted Chestnuts, Salted Butter and Crusty Bread
(G*,M,N)

Cullen Skink
Smoked Haddock, New Potatoes, Baby Corn and Hens Egg
(F,M,E,Sd)

Chicken Liver Parfait
Red Current & Cranberry Jelly, Rocket & Radish Salad,
Crusty Charcoal Roll
(G*,Sd,M,E)

Mains

Turkey Breast
Cranberry Stuffing, Chestnut Purée, Cauliflower Cheese, Seasonal Vegetables with Crispy Roasties and Gravy
Add Yorkies & Pigs For Only £1.50 Extra
(Sd,M*,G*,E*)

Pan Seared Tuna
Sesame and Seaweed Crumb, Courgette Fondant, Salsa Verde and Tempura Anchovies
(F,Se)

Cauliflower Steak V
Wilted Spinach, Crispy Chickpea and Chestnut Fricassee with Celeriac and Almond Purée
(N)

12 Hour Braised Beef Short Rib
Champ New Potatoes, Shallot Tarte Tatin, Black Garlic Glazed Wild Mushrooms, Port Jus
(£1.50 Supplement)
(Sd,G*,M)

Desserts

Christmas Sponge Pudding
Brandy Anglaise, Berry Compote
(Sd,M)

Passionfruit and Vanilla Tart
Prosecco Sorbet
(Sd,G,E,M)

Dark Chocolate Sponge
Orange Fudge Centre, Orange and Almond Tuille with Evaporated
Milk Sorbet
(G*,M,E)

Gingerbread Crème Brûlée
Orange Shortbread Biscuit
(G*,M,E)

Please Note All Dishes Are Labelled with Certain Allergens That May Appear In Them.
If You Do Have An Allergy or Any Dietary Requirements Please Let a Member of Staff Aware Before Ordering.

(V) Vegetarian (VE) Vegan

Does Or May Contain – (Allergens) (G)luten, (Ce)lery, (L)upin, (Cr)ustaceans, (E)ggs, (F)ish, (M)ilk, (Mo)luscus, (Mu)stard, (N)uts, (P)eanuts, (S)esame Seeds, (SO)ya, (Sd)Sulphur Dioxide.
* = Available without

Although We Take Great Care When Preparing Foods Some Little Bones May Still Be Present