MERRY

Christmas

CHRISTMAS FAYRE MENU

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A Taste of Christmas Awaits.

The festive season is a time for gathering, celebrating and creating memories. So relax, unwind and enjoy the magic of Christmas with us.

£25 FOR TWO COURSES

£28 FOR THREE COURSES

TREATS FOR THE TABLE

Bucket of beers for the table - 5 for £16

Fizz for the table - 2 bottles of Prosecco for £40

AVAILABLE
16TH NOVEMBER – 31ST DECEMBER
(Excluding Christmas Day)

Starters

TOMATO & BASIL SOUP (V) (VGA)
Served with warm bread

VENISON & BEEF CROQUETTES
Served with Chianti and bone marrow gravy

STILTON & GARLIC MUSHROOMS (V)
Served in a creamy sauce with sourdough to dip

KING PRAWN & SALMON COCKTAIL (GF)
Served with a creamy seafood sauce

Mains

TURKEY & GAMMON HAM ROAST
Served with roast potatoes, mashed potatoes, sprouts, roasted carrots, honey glazed parsnips, stuffing and pigs in blankets

OVEN BAKED SALMON
Served with seasonal vegetables, roast potatoes and a creamy hollandaise and asparagus sauce

VENISON AND PORT PIE
Served with seasonal vegetables, roast potatoes, mashed potatoes, sprouts, roasted carrots and honey glazed parsnips

CARROT & SPICED MARMALADE WELLINGTON (V)
Served with seasonal vegetables, roast potatoes, mashed potatoes, sprouts, roasted carrots and honey glazed parsnips

Sides – £3 each

CAULIFLOWER CHEESE
PIGS IN BLANKETS
YORKSHIRE PUDDING
ROAST POTATOES
MASHED POTATO
CHRISTMAS STUFFING
BRAISED RED CABBAGE

Dessert

CHRISTMAS PUDDING (V)
Served with brandy sauce

CHOCOLATE CHOUX BUN (V)
Filled with ice cream, cream and chocolate drizzle

AFTER EIGHT ICE CREAM SUNDAE (V)
Judes mint & chocolate ice cream with cream & an after eight chocolate

ETON MESS (V) (GF)
Meringue nest, fresh fruits & cream

To Finish

MINCE PIE & COFFEE

SUPPORT OUR CHRISTMAS CHARITY

Ask your server to add £1 to your bill in support of Licensed Trade Charity, who supports pubs, bars and breweries day in, day out.