

CHRISTMAS FAYRE MENU 2019

£30pp, £10pp deposit required to confirm booking

Homemade canapés on arrival.

Starters

- Parsnip, apple & honey soup served with parsnip crisps
- Pork, veal and chicken terrine, cornichons served with grilled sour dough
- Smoked salmon, honey, red wine, thyme & shallot vinaigrette, watercress and melba toast.
- Goats cheese croquettes, mixed leaf salad, balsamic beetroot, walnuts & celery.

Mains

- Roast Turkey served with roast potatoes, vegetables, sage & onion stuffing, pigs in blankets & yorkshire pudding
- Venison haunch steak, dauphinoise potatoes, sauteed mushrooms, tenderstem broccoli and a red wine gravy.
- Fillet of Cod, mash potatoes, spinach, mussels & saffron sauce.
- Butternut squash, broccoli, kale & basil pesto, tagliatelli.

Desserts

- Traditional Christmas pudding with brandy sauce
- Brayburn apple tart tatin, vanilla ice cream, served with a salted caramel sauce.
- Panatone bread & butter pudding with custard.
- Selection of cheese & biscuits with celery, grapes, quince jelly & chutney.

Please let a member of staff aware of any allergies or dietary requirements at time of booking

A 10% service charge will be added to your bill