



Christmas Fayre 2018

£24 for 3 Courses

Homemade Soup of the Day

Served with freshly baked bread

Caramelised Cauliflower and Smoked Cheddar Risotto Fritters

Roast spring onion and cream cheese dip

Chicken Liver Parfait

Cumberland sauce toasted cranberry brioche and sweet onion relish

Prawn & Crayfish Tail Cocktail

Classic cocktail sauce, micro herb salad and parmesan biscuits

Crispy Gressingham Duck Croquette

Asian sesame noodle salad and Thai dipping sauce

Traditional Roast Turkey Breast

Honey roast ham, duck fat roast potatoes, chestnut stuffing, chipolatas, seasonal vegetables and homemade cranberry sauce and gravy

Chargrilled Staffordshire Steak Strips

Kale potato cake, roast broccoli, glazed carrots with a mini Morrissey Blonde ale pie and gravy

Half Duck Breast and Confit Leg

Red cabbage braised with Port and Christmas spices, fondant potato, orange and quince sauce

Fresh Scottish Salmon Fillet

Baked with garlic and herbs, dauphinoise potatoes, baby spinach and hollandaise sauce

Roast Portobello Mushroom

Chestnut stuffing, roast potatoes, sweet braised carrots, Brussel sprouts, homemade cranberry sauce and slow cooked onion gravy

All mains served with fresh seasonal vegetables

Traditional Christmas Pudding

Brandy crème Anglaise and Christmas pudding ice cream

Soft Chocolate Cake

White chocolate pana cotta, red berry compote and chocolate fudge ice cream

New York Style Baked Lemon Cheesecake

Lemon curd, lemon meringue ice cream and limoncello syrup

Hot Sticky Toffee Pudding

Caramel sauce and sticky toffee ice cream

Crème Brûlée

Homemade shortbread

Trio of Cheeses (£2 supplement)

Served with crackers and quince jelly

Available from 3rd (5:30pm) – 24th December 2018
3 Course Menu Only