

# Christmas Fayre

ENJOY  
TWO  
COURSES  
FOR  
24.95

£24.95 2 Course    £29.95 3 Courses

## STARTERS

### Lobster and Crayfish Cocktail <sup>(GFA)</sup>

Served with saffron aioli smoked paprika homemade bread.

### Wild Mushroom and Madeira Broth <sup>(V)</sup> <sup>(GF)</sup>

With toasted bread

### Glazed Smoked Goat's Cheese <sup>(GF)</sup>

With roasted fig and micro greens.

### Ham Hock and Roast Chicken Terrine <sup>(GFA)</sup>

Served with Melba toast and textures of piccalilli.

## MAINS

### Crown of Turkey brined in Star Anise and Cloves <sup>(GF)</sup>

Served with all the trimmings and roast turkey gravy.

### Homemade Chestnut Tortellini

With ox tail ragu and Parmesan shavings.

### Pan Roasted Cod Loin <sup>(GF)</sup>

Served with baby clams, clam broth and coastal veg.

### Mushroom and Nut Roast Wellington <sup>(V)</sup>

With roasted veg and Madeira jus.

## DESSERTS

### Black Cherry Poached Pear <sup>(GFA)</sup>

Served with raspberry sorbet and tuile biscuit.

### Homemade Christmas Pudding

With brandy sauce and redcurrants.

### Chocolate and Hazelnut Delice <sup>(GF)</sup>

Served with honeycomb and hazelnut praline.

### Cheese Board

Fig, biscuits

*Why not add a 75ml glass of  
Taylor's LBV Port for just £4.95*



<sup>(V)</sup> Suitable for vegetarians. <sup>(GF)</sup> Gluten free.

<sup>(GFA)</sup> Gluten free alternative.

# Christmas Fayre

## MAKE YOUR BOOKING NOW!

### NEED SOME HELP? ASK A MEMBER OF STAFF

Complete your booking form and when you're ready, talk to a member of staff.

## STARTERS

NUMBER  
REQUIRED

Lobster and Crayfish Cocktail (GFA)	
Wild Mushroom and Madeira Broth (V) (GF)	
Glazed Smoked Goat's Cheese (GF)	
Ham Hock and Roast Chicken Terrine (GFA)	

## MAINS

Crown of Turkey Brined in Star Anise and Cloves (GF)	
Homemade Chestnut Tortellini	
Pan Roasted Cod Loin (GF)	
Mushroom and Nut Roast Wellington (V)	

## DESSERTS

Black Cherry Poached Pear (GFA)	
Homemade Christmas Pudding	
Chocolate & Hazelnut Delice (GF)	
Cheese Board	

Special requirements

## WINE

NUMBER  
REQUIRED

White	Esk Valley Sauvignon Blanc £29.00 <i>N Zealand (13.5%) Intensely aromatic, bursting with passion fruit and citrus flavours</i>	
Red	Mezzacorona Merlot £24.00 <i>Italy (13%) Crisp, fruity with delightful full and ripe aroma</i>	
Rosé	Marquesa de la Cruz Old Vine Grenacha Rosé £24.00 <i>Spain (14%) Juicy and satisfying dry, good intensity of ripe dry fruit</i>	
Prosecco	Ponte Prosecco Brut £27.50 <i>Italy (11%) Crisp and dry, attractive youthful pear and banana aromas</i>	
Champagne	Taittinger Brut Réserve NV £60.00 <i>France (12%) Toasty and biscuity on nose with good weight of fruit</i>	
Dessert	Lafleur Mallet Sauternes £24.00 Half <i>France (14%) Elegant sweetness balanced by acidity</i>	
Port	Taylor's Late Bottle Vintage Reserve £39.50 • Glass £4.95 <i>Portugal (20.0%) Delightful deep prune fruit flavours</i>	

**Please note a pre-authorisation of £15 per person is required with your completed booking form.**

**Please talk to a member of staff if you require assistance.**

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

FOR OFFICE USE ONLY

## YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time

A pre-authorisation of £15 per person is required for parties dining from our festive fayre menu between 22nd November and 24th December. Parties are required to submit a pre-order for food at least 1 week before they are booked to dine. Cancellations must be made in writing with 14 days notice; failure to give such information may result in a requirement for payment in full. In the event of any government imposed restrictions relating to covid 19 which result in a cancellation of your booking a full refund will be offered, if an alternative date can not be agreed. 19764.0721.