

CHRISTMAS FAYRE MENU

£29.95

STARTERS

Cream of Vegetable Soup (v)

Served with brown roll and butter

Prawn Cocktail

Atlantic prawns served on a bed of lettuce and dressed in a Marie Rose sauce

Honeydew Melon Fan & Parma Ham

Parma ham, melon and rocket served with a mustard and honey sauce

Chicken Liver Pate

Served with caramelised red onion chutney, salad garnish and toast

MAINS

Hand Carved Traditional Turkey & Ham

Served with roast potatoes, pigs in blankets, stuffing, honey roast parsnips, carrots, brussels sprouts and sparkling gravy

Prime Rib Roast Beef

21 day matured four rib roast beef served with roast potatoes, Yorkshire pudding, stuffing, honey roast parsnips, carrots, brussels sprouts and sparkling gravy

Succulent Lamb Shank

Served with chefs special mint sauce, roast potatoes, honey roast parsnips, carrots, brussels sprouts and sparkling gravy

Salmon with Champagne Hollandaise

Prime fillet of salmon cooked in butter and topped with a champagne hollandaise sauce served with roast potatoes, honey roast parsnips, carrots and brussels sprouts

Cashew Nut Roast (v)

Topped with caramelised red onion chutney and mature cheddar served with roast potatoes, honey roast parsnips, carrots and brussels sprouts

DESSERTS

Classic Spiced Christmas Pudding (v)

Served with a rich brandy sauce

Apple & Berry Crumble (v)

A classic apple and blackberry crumble on a mulled fruit compote

Woodman Mess (v)

Whipped cream, folded with crushed meringue and blueberries, strawberries, raspberries and fresh cream or ice cream

Chocolate Fudge Cake (v)

Served with chocolate sauce and ice cream

CHEESE BOARD & BISCUITS

TEA OR COFFEE, MINCED PIES & AFTER DINNER MINTS

FOOD ALLERGIES & INTOLERANCES: Before ordering please speak to our staff about your requirements.