

# Christmas Fayre Menu



## BUTTERNUT SQUASH SOUP (VEA) (NGA)

Fried sage leaf, malted bloomer, butter

## PRAWN COCKTAIL (NGA)

Gem lettuce, tomato, cucumber, Marie Rose sauce, malted bloomer, butter

## MINI BREADED CAMEMBERT (V)

Cranberry sauce, pea shoots

## CHICKEN LIVER & SPICED PLUM PÂTÉ (NGA) ‡

Toasted malted bloomer, butter, apple & ale chutney, pea shoots

## MAINS

All served with broccoli, Brussel sprouts, roasted carrots & parsnips

## ROAST TURKEY (NGA) ‡

Sage, onion & cranberry stuffing, pigs in blanket, roast potatoes, red wine gravy

## SLOW COOKED BEEF & HORSE RADISH (NGA) ‡

Slow cooked beef, shredded and pressed, creamy mash, red wine gravy

## BAKED SEABASS FILLET (NGA) ‡

Buttered baby potatoes, Champagne butter sauce, lemon

## BEETROOT WELLINGTON (VEA) ‡

Hasselback potatoes, red wine gravy

## ROTISSERIE CHICKEN (NGA)

Garlic roasted baby potatoes, cranberry & sage gravy

## PUDDINGS

## MAC'S STRONGHART CHRISTMAS PUDDING (V) ‡

Brandy sauce

## CREAM FILLED PROFITEROLES (V) (NGA)

Chocolate sauce, toffee sauce, mini fudge pieces

## MAPLE, CINNAMON & CRANBERRY WAFFLE (V)/(VEA)\*

Chocolate sauce, vanilla ice cream (\*vegan ice cream available)

## COOKIES & CREAM CHEESECAKE (V)/(VEA)\*

Chocolate sauce, vanilla ice cream (\*vegan ice cream available)

Mini mince pies, coffees and festive cocktails available

## ADD A BRITISH CHEESE BOARD - £8.45 (V) (NGA)

Somerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Traclements onion marmalade, cheese crackers, butter

3 COURSES - £29.50 | 2 COURSES - £25.50 | BOXING DAY 3 COURSES - £35

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8 OR MORE  
£5 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE

(V) Suitable for vegetarians. (VEA) Vegan option available. (NGA) Non-gluten option available. ‡ Contains alcohol.