



## CHRISTMAS FAYRE MENU

2 Course – 26.95 (lunch only) | 3 Course – 29.95

### STARTERS

Parsnip + apple soup, breads (V)(GF)

Roasted fig, Camembert & shallot galette (V)

Smoked salmon, beetroot + orange salad, dill crème fraîche croute (GF)

Chicken liver parfait, cranberry butter, roasted shallot jam, brioche (GF)

Pan-fried scallops, celeriac puree, crisp pancetta, black pudding crumb, apple crisp + £3 (GF)

### MAINS

(All served with seasonal vegetables)

Ballotine of free range turkey, chestnut + apricot stuffing, roasted potato (GF)

Pork belly, apple bon bon, smoked mash, Calvados cream, jus (GF)

Dry aged Sirloin steak, truffle chips, sticky shallot, tomato, red wine jus + £5 (GF)

Baked crusted cod, chive beurre blanc, crushed new potato (GF)

Roasted squash + spinach cream terrine, chestnut + apricot stuffing, roast potato (V) (GF)

### PUDS

Spiced apple crumble slice, cinnamon crème Anglais (GF)

Cheese plate, mulled pear chutney, crackers (GF)

Chocolate tart, cherry gelato, candied pistachio crumb

Christmas pudding, brandy sauce

Tea or Coffee + mince pies

Vegan dishes available upon request. GF = Gluten free option available

Menu may change due to availability of produce