

CHRISTMAS FAYRE MENU

£29 - 2 Course

£37 - 3 Course

Warm bread, whipped flavoured butter + £2pp

Olives - £3.5

STARTERS

Smoked salmon, beetroot purée, lemon & chive crème fraîche, rye cracker

Ham hock terrine, ham hock & wholegrain mustard, apple & brandy chutney, bread

Soup, roasted tomato & red pepper, almond gremolata, warm bread (v, vgo)

Pan-seared scallops, smoked cauliflower purée, black pudding crumb + £3

Goats cheese arancini, balsamic roasted beetroot, saffron aioli (v)

MAINS All served with seasonal vegetables

Warwickshire turkey ballotine, chestnut & clementine stuffing, pigs in blankets, duck fat potatoes, jus

Slow-cooked blade of beef, parmesan mash, parsnip crisps, bourguignon sauce

Aged sirloin steak, truffle chips, peppercorn sauce + £5

Roasted vegetable & bomber cheddar wellington, roast potatoes, jus (v, vgo)

Pan-fried seabass, sarladaise potato, crayfish & chive butter, beetroot crisps

DESSERTS

Christmas pudding, clementine marmalade, brandy cream (vgo)

White chocolate cheesecake, mint choc ice cream, chocolate crumbs

Cointreau crème brûlée, candied orange, shortbread

Cheese plate, quince chutney, crackers, whipped butter + £2

DISHES MAY CHANGE DUE TO PRODUCT AVAILABILITY | PRE-ORDER REQUIRED FOR GROUPS OF 8 AND ABOVE

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED, ALL OF WHICH IS SHARED EQUALLY AMONGST THE TEAM

| v - vegetarian | vg - vegan | vgo - vegan option available |