



Christmas Fayre Menu

Starters

Leek & Potato Soup (V)

Served with herb croutons and a warm bread roll and butter

Prawn Cocktail

Atlantic prawns served on a bed of lettuce topped with a Marie rose sauce

Crispy Chicken Goujons

Served with a salad garnish and a garlic mayonnaise dip

Grilled Flat Mushrooms

Filled with onion & smoked bacon. Drizzled with a balsamic glaze and served with garlic ciabatta fingers

Mains

Traditional Roast Turkey & Roast Gammon

Accompanied with pigs in blankets, stuffing, roast & new potatoes, seasonal vegetables and pan gravy

Baked Herb Crusted Cod Loin

Served with new potatoes, creamy leeks, garden peas and Juliette carrots

Pork Fillet

Pan fried pork fillet on a bed of savoy cabbage, seasonal vegetables, new potatoes and a red wine sauce

Wild Mushroom & Aubergine Cottage Pie (V)

With seasonal vegetables and a brown onion jus

Desserts

Traditional Christmas Pudding

Served with brandy sauce or custard

Bucks Fizz Torte

With cream or ice cream

Sticky Toffee Pudding

Served with a caramel custard

Fresh Fruit Salad

Topped with crème fraîche



Adults £18.95

Children £9.95

Our Christmas Fayre is available from Monday 2nd December – Monday 23rd December

Bookings only – to reserve your table please call us on 01709 552121

A deposit of £10.00 per person is required at the time of booking

Book early to avoid disappointment

WE CANNOT GUARANTEE SPECIFIC TABLES FOR ANY BOOKING