



# CHRISTMAS FAYRE MENU

FRIDAY 24TH NOVEMBER TO CHRISTMAS EVE

## STARTERS

**Avacado & Sun Blush Tomoto Tian | 10**  
served with a smoked paprika dressing

**Broccoli & Stilton Soup | 9.5**  
served with a toasted cheese croute

**Smoked Bacon, Pork & Pistacio Terrine | 11**  
served with plum chutney and toasted brioche

**Hot Oak Smoked Salmon & Roast Pepper Rillette | 12**  
served with a smoked salmon pastry

## MAINS

**Traditional Oven Roast Turkey | 19**  
Served with duck fat roast potatoes, pigs in blankets, sausage stuffing, seasonal vegetables, cranberry sauce and homemade rich turkey gravy

**Oven Braised Featherblade of Beef | 21**  
In a bacon, burnt leek and onion sauce, served with bubble and squeak

**Baked Monkfish Tail | 23**  
Wrapped in pancetta on a seafood and tomoato cassoulet

**Red Thai Noodle Stir Fry | 17.5**  
with chilli vegetables, water chestnuts and bamboo shoots

## DESSERT

**Traditional Christmas Pudding | 9**  
served with a rich brandy sauce

**Bake Apple & Berry Crumble | 9**  
Served with vanilla ice cream or custard

**Sticky Toffee Pudding | 9**  
Gluten free sticky toffee pudding with butterscotch sauce and vanilla ice cream

**Classic Bread & Butter Pudding | 9**  
Made with a hint cinnamon, served with vanilla ice cream or custard