

Christmas Fayre Menu 2019

Sweet Potato and Ginger Soup, Toasted Almonds & Sour Cream (v)

Deep Fried Brie with Cumberland Sauce (v)

Smoked Haddock Risotto, Grand Padano & Herbs

Chicken Liver Pate, Red Onion Marmalade & Toasted Sourdough

Confit Duck Ballotine, Pear Puree, Orange & Endive Salad with Sourdough Croute

Traditional Roast Turkey served with a Chestnut and Cranberry Stuffing, Chipolata and Bacon and a Rich Claret Gravy

Slow Roast Pork Belly with Cranberry, Apple & Orange Compote, Crackling with a Sultana and Star Anise Veloute

Chicken Supreme, Chicken & Mushroom Duxelle, Squash Puree, Tarragon and Madeira Sauce

Root Vegetable Ragout with Cashew Nut and Herb Dumplings & Sour Cream (v)

Roast Bream Fillet, Pumpkin and Pea Risotto, Herb Oil and Balsamic

Christmas Pudding served with Brandy Butter and Custard

Milk Chocolate & Baileys Mousse, Coconut Shard, Vanilla Crème Anglaise

Lemon & Raspberry Roulade, Orange Blossom Meringue, Limoncello Gel

Deep Warm Apple & Calvados Pie with Custard

Chefs Selection of Mayfield Cheese, Biscuits and Chutney

Freshly Brewed Coffee and Mints (£1.50 Supplement)

2 Courses - £18.00 per person (Monday - Friday Lunch Only)

3 Courses - £26.00 per person (Dinner) / £22.00 per person (Lunch)

Christmas Fayre Menu Not available Sunday Lunch (12-5)

A non-refundable deposit of £10.00 per person is required when confirming your booking.
Credit card details will be required when confirming reservations, as any cancellations without 48 hours prior notice must be paid for in full.

A 10% service charge will be added to your bill.