

Christmas Fayre Menu 2021



Pre order & deposits required for tables of 7 and over

Spiced Parsnip Soup & Sour Cream (v)

Baked Goats Cheese Salad with Roasted Beetroot & Endive Salad,
Candied Walnuts and Balsamic (v)

Poached Salmon Mousse topped with Citrus Crème Fraîche, Herb Salad and Granary Toast

Crispy Confit Duck Salad with an Asian Style Mixed Leaf Salad
and a Pomegranate Dressing

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

Pot Roast Pork Belly with Cranberry & Apple Compote,
Crackling and Pork Veloute

Butternut Squash & Pea Risotto with Sage Oil & Rocket (v) (Vg upon Request)

Parmesan & Herb Crusted Roast Hake Fillet, Lemon & Herb Butter,
Crushed New Potatoes and a Chive Beurre Blanc

Christmas Pudding served with Brandy Butter and Custard

White and Dark Chocolate Marquise, Cherry Ice Cream, Kirsch Cream
Strawberry and vanilla Arctic Roll, Strawberry Gel and Marshmallow

Classic Lemon Tart with Raspberry Sorbet

Chefs Selection of Mayfield Cheese, Biscuits and Chutney

Freshly Brewed Coffee and Mints (£1.50 Supplement)

3 Course Lunch - £27.95 per person

3 Course Dinner - £29.95 per person

Christmas Fayre Menu Not available Sundays

**** Menu maybe subject to change without prior notice due to supply issues ****

A non-refundable deposit of £10.00 per person is required when confirming your booking.
cancellations without 48 hours prior notice must be paid for in full and will be taken from deposits paid
A 10% service charge will be added to your bill.

