



Christmas Fayre Menu - [Dairy]
Monday 2nd-Christmas Eve December 2019

To start

Curried lentil, apple & parsnip soup with our freshly baked bread
Wild mushroom Bruschetta, ~~garlic butter~~, mixed leaves, ~~parmesan~~
Smoked Chicken Salad, roasted peppers, sun-dried tomatoes
Smoked Salmon & Prawn Risotto, pickled fennel, clementine dressing

The Main Event

Willowbrook Farm Turkey Breast, cranberry and apple stuffing,
roasted root vegetables, Brussel sprouts, pigs 'n blankets,
roast potatoes and ~~Dan's gravy~~

Baked Salmon Fillet, dill soused cucumber, chive ~~mesh~~ with lemon & ~~prawn butter~~

Butternut squash, sage and shallot Tart Tatin, fresh winter greens, & ~~herb gravy~~

Slow roasted Belly of Pork, fondant potato, carrot and apple puree,
braised red cabbage, ~~mustard gravy~~

To Finish

~~Traditional Christmas Pudding with brandy sauce~~

~~Warm Gingerbread with clotted cream, whisky sauce and candied walnuts~~

~~Cranberry and orange creme brûlée with cinnamon biscuits~~

~~British Cheese board, crackers, frozen grapes~~

Selection of ice creams or sorbets

2 courses £19.95 3 courses £25.95

Once you've made a booking, we will give you a pre-order form to be returned
14 days before you are booked to dine.

A non refundable deposit of
£10 per person is required for all bookings

Items struck through contain dairy. Alternatives may be available.
Please state clearly on our order that you require 'DAIRY FREE'