

Christmas Fayre Menu

3 COURSE
£31.45

STARTERS

ROASTED PARSNIP SOUP (Vea) (Nga)

Fried sage leaf, malted bloomer, salted butter

PRAWN COCKTAIL (Nga)

Gem lettuce, tomato, cucumber, Marie Rose sauce, malted bloomer, salted butter

MINI BREADED BRIE (V)

Cranberry sauce, pea shoots

CHICKEN LIVER PÂTÉ (Nga)

Christmas spiced chutney, toasted bloomer, pea shoots

MAINS

All served with broccoli, Brussels sprouts, roasted carrots and parsnips

ROAST TURKEY (Nga)

Sage, onion & cranberry stuffing, pigs in blankets, roast potatoes, rich roast gravy

SLOW-COOKED BEEF & HORSE RADISH (Nga)

Slow-cooked beef, shredded and pressed with horseradish, creamy mash, rich roast gravy

ROTISSERIE CHICKEN (Nga)

Roast potatoes, cranberry & sage gravy

SWEET POTATO & CHESTNUT

NUT LOAF (Ve) (Nga)

Hasselback potatoes, rich roast gravy

BAKED SEABASS FILLET (Nga)

Lemon & herb crumb, crispy new potatoes, parsley cream sauce

DESSERTS

MAC'S STRONGHART CHRISTMAS PUDDING (V)

Brandy sauce

CREAM FILLED PROFITEROLES (V) (Nga)

Belgian chocolate sauce, toffee sauce, mini fudge pieces

APPLE & CRANBERRY WAFFLE (Vea)

Maple syrup drizzle, vanilla ice cream

SALTED CARAMEL CHOCOLATE CHEESECAKE (Vea) (Nga)

Belgian chocolate sauce, vanilla ice cream

Add a British Cheeseboard + £8.45 (V) (Nga)

Somerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Tracklements caramelised onion marmalade, Jacob's cream crackers, salted butter

Add a Mini Mince Pie + £1

2 COURSE ALSO AVAILABLE FOR £27.25.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8 OR MORE £5 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE.

(V) Suitable for vegetarians. (Vea) Vegan option available. (Nga) Non-gluten option available.