

Christmas Fayre

STARTERS

Roasted Carrot & Ginger Soup, Toasted seeds, sourdough toast, salted butter
VEA/NGA

Severn & Wye Smoked Salmon, Lilliput capers, red onion, chives, lemon, malted bloomer bread, salted butter **NGA**

Roasted Red Onion & Brie Tart, Watercress, olive oil, cranberry sauce **V**

Chicken, Cranberry, Port & Orange Pâté, Tracklements caramelised onion marmalade, toasted sourdough, watercress **NGA**

MAINS

All served with tenderstem broccoli & Brussels sprouts, roasted carrots & parsnips

Roast Turkey, Sage, smoked bacon & sausage meat stuffing, Old Spot sausage wrapped in smoked bacon, roast potatoes, buttery roast gravy **NGA**

Slow-Cooked Beef, Baby onions, rich red wine jus, buttered mash **NGA**

Pan-Roasted Chicken Supreme, Black garlic & smoked bacon cream sauce, buttered mash **NGA**

Pan-Seared Salmon Fillet, Herb crumb, crispy new potatoes, spinach cream sauce, caramelised lemon **NGA**

Parsnip & Cranberry Loaf, Mixed seeds, hasselback potatoes, rich roast gravy
VE/NGA

DESSERTS

Mac's Stronghart Christmas Pudding, Brandy sauce, strawberry **V**

Chocolate & Cherry Mousse, Crunchy biscuit base, cherry & chocolate mousse, cherry compote, black cherries & chocolate pieces, clotted cream ice cream **VEA/NGA**

Raspberry Tartelette, Frangipane, raspberry coulis, toasted pistachios, whipped vanilla cream **V**

Salted Caramel Blondie Cheesecake, Vanilla cheesecake with salted Dulce de Leche, butterscotch & walnut blondie pieces, Dulce de Leche sauce, clotted cream ice cream **V**

Add a British Cheeseboard & Thomas Fudge's Crackers £9.45 V/NGA
Vintage Barber's Cheddar, Rosary goat's cheese, Yorkshire Blue, Tracklements caramelised onion marmalade, Thomas Fudge's crackers, salted butter

3 COURSES - £41 | 2 COURSES - £35

A discretionary service charge of 10% will be added to your bill. £10 deposit per person | Children 12 and under dine half price. V Suitable for vegetarians. Vea Vegan option available. Nga Non-gluten option available.