



Christmas Fayre Menu 2021

Starter

Winter Root Vegetable Soup
with herb crostini

Homemade Ham Hock & Leek Terrine
piccalilli & toast

Chilled Honeydew Melon
with Mango sorbet & Fruit Coulis

Dessert

Traditional Christmas Pudding
with brandy sauce

Cointreau Crème Brulee
with shortbread biscuits

Belgian Chocolate Truffle Torte
with crème chantilly

Tea or Coffee served
with Mince Pies

Main Course

Traditional Roast Turkey Breast
sage & onion stuffing, pigs in blanket,
duck fat roast potato, rich turkey gravy

Baked Fillet of Haddock
wilted spinach, crushed new
potato, thermidor sauce

Grilled Halloumi Cheese
with spinach, moroccan spice
sweet potato and chilli jam

All served with seasonal vegetables

Lunch

2 x Course **£18.50**

3 x Course **£22.50**

Dinner

2 x Course **£20.50**

3 x Course **£24.50**