THE



RESTAURANT & PUB



## CHRISTMAS FAYRE MENU

THREE COURSES 30.00 TWO COURSES 27.00

## **STARTERS**

Chicken liver pate toasted sourdough, salad & caramelised onion chutney (gf avail)

Broccoli & stilton soup topped with croutons & a crusty bread roll (v) (vg avail)

Brie wedges side salad , cranberry sauce (v)

Ham hock & parsley terrine with piccalilli, toasted brioche & winter leaves

Vegan Indian selection pakora, vegetable samosa, onion bhaji (ve)

## MAINS

Traditional roast turkey roulade
wrapped in smoky streaky bacon, stuffed with cranberry & sage, duck fat roast potatoes, mashed potatoes,
pigs in blankets, Brussel sprouts, honey roasted winter vegetables, rich gravy

Slow Cooked Venison & Ale Pie local venison shoulder braised in dark ale, duck fat roast potatoes, honey roasted winter vegetables

> Pan fried salmon fillet lemon dill sauce, chorizo crushed potatoes, tenderstem broccoli (gf)

Festive vegan bake puff pastry slice filled with mushrooms, cranberries & chunks of pea protein, creamy sauce, sage and Thyme on a bed of creamy leeks (ve)

Meat free Christmas dinner bubble & squeak patties, roast potatoes, brussel sprouts, honey roasted winter vegetables, vegetarian gravy (v)

## DESSERTS

Christmas pudding & brandy sauce (v/veg/gf avail)

Classic sticky toffee pudding warm date sponge, butterscotch sauce, vanilla ice cream (v)

Mince pie cheesecake spiced biscuit base, creamy vanilla cheesecake, brandy – soaked mincemeat swirl, brandy cream (v)

Dark chocolate & orange torte rich chocolate ganache with candied orange zest, crème fraiche (v) (gf)

Warm apple & blackberry crumble local orchard apples & hedgerow berries, oat & almond topping, custard or cream (v) (ve avail)

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

all food is prepared in kitchens where nuts, gluten & other allergens could be present - our menu descriptions cannot include all ingredients - full allergen information is available-please ask a member of staff for allergen information

