

3 courses  
**£12.99**  
per person

# Christmas Fayre

Available from 19th November to 5th January.

## STARTERS

### **Spiced Roast Parsnip and Chestnut Soup (v)**

Garnished with croutons and served with a bread roll and butter.

### **Hog Roast Pâté**

Roasted pork pâté with an apple and cinnamon glaze. Served with toast and butter.

### **Prawn Cocktail**

King prawns in Iceberg lettuce cups with Marie Rose sauce, served with brown bread and butter.

### **Baked Cornish Cheddar and Chive Cheesecake (v)**

Served with mixed leaves and chutney.

## MAINS

*All our main courses include your choice of potatoes and seasonal vegetables from our carvery.*

### **Roast Turkey, Beef or Gammon**

Hand carved by our chefs, served with sage and onion stuffing and a Yorkshire pudding.

### **Salmon with Basil Hollandaise**

A salmon fillet with a classic buttery sauce flavoured with lemon and basil.

### **Red Pepper, Feta and Rocket Basket (v)**

A golden filo pastry basket filled with a sweet red pepper, tomato, onion and rocket salsa finished with a Greek style cheese.

## DESSERTS

### **Christmas Pudding**

Served with brandy sauce.

### **Irish Cream Torte**

A chocolate brownie base layered with rich chocolate ganache, creamy vanilla mousse and smooth Irish cream mousse. Served with cream.

### **Clementine Orange Pudding**

A flourless sponge infused with ground almonds and juicy clementine segments, finished with a caramel glaze. Served with vanilla ice cream.

### **White Chocolate and Raspberry Éclair Cheesecake**

Crisp chocolate crumb layered with a white chocolate cheesecake rippled with raspberry sauce, decorated with a cream filled choux pastry éclair and dark chocolate sauce.  
Served with cream.

## ***Under 5's Christmas Fayre 2 Courses £4.95***

Roast Turkey or Vegetarian Dish of the Day and Christmas Pudding or Ice Cream.