

Christmas Fayre

We've got your Christmas all wrapped up!

Available from 18th November 2013 until 4th January 2014

Starters

Butternut Squash, Sweetcorn and Red Pepper Soup (V)

Garnished with a cream swirl, Cheddar cheese crouton and served with a bread roll and butter.

Country Pâté

A coarse pork liver pâté with a caramelised red onion chutney, toast and butter.

King Prawn Cocktail

King prawns with Marie Rose sauce served with rustic bloomer bread and butter and a lemon and lime twist.

Mascarpone, Sun Blushed Tomato and Basil Pesto Tart (V)

With a salad garnish and caramelised red onion chutney.

Mains

Roast Turkey, Beef or Gammon

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

Salmon with Fire Roasted Red Pepper Sauce

A salmon fillet with a roasted red pepper sauce flavoured with vermouth and dill.

Spiced Butternut Squash Pudding with Mulled Cranberry (V)

Lightly spiced butternut squash, brown rice and almond nut roast, topped with a warm mulled cranberry and cashew nut chutney.

To accompany your meal, choose from the full range of potatoes and vegetables on our carvery.



Desserts

Christmas Pudding (V)

With brandy sauce.

Chocolate Cheesecake Cup

Chocolate cheesecake topped with a light whipped mousse and mini marshmallows. Served with sugar curl wafers.

Lemon Tart (V)

A refreshing lemon mousse in a crisp pastry case, served with whipped cream and fresh fruits.

Spiced Plum Streusel Crumble (V)

Spiced plums on a light sponge topped with a crunchy golden almond crumble and decorated with toasted flaked almonds. Served with custard.

Under 5's Christmas Fayre 2 Courses £4.95

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