



# CHRISTMAS FAYRE MENU

## TO BEGIN

**Wild Mushroom, Spinach and Garlic Fricassee**, toasted brioche, poached duck egg (v) (gfo)

**Smoked Mackerel and Trout Salad**, pear, horseradish (gfo)

**Spiced Pumpkin and Leek Soup**, crème fraiche, fresh bread (v)(gfo)

**Pressed Belly Pork and Black Pudding Terrine**, apple, pickled vegetables

## THE MAIN EVENT

**Wild Mushroom and Nut Wellington**, baby spinach, artichoke puree, smoked garlic cream (v)

**Pan Fried Cornish Hake Fillet**, Hasselback potatoes, curly kale, baby leek, saffron sauce (gfo)

**Turkey and Pancetta Escalope with Chestnut Mousse**, pressed root vegetables, sprouts, roast potatoes, cranberry jus (gfo)

**Slow Braised Beef Cheek Bourgignon**, garlic creamed potato, buttered greens (gfo)

## TO FINISH

**Clementine, Poached Pear & Gingerbread Trifle** (gfo)

**Classic Christmas Pudding**, brandy butter ice cream, winter berries

**Duo of Chocolate**, boozy cherries, popcorn, popping candy

**English Cheese Board**, spiced chutney, celery, artisan crackers (gfo)



2 COURSES £19.95

3 COURSES £24.95

1st December- 23rd December  
(available lunch or dinner Wednesday -Saturday)

Vegetarian (v), Gluten Free (g), Gluten free option available (gfo) - NB some dishes can also be adapted to be gluten or dairy free, please inform your server of allergies/dietary requirements when ordering and ask to see our allergen information folder. We regret we cannot guarantee our food products are completely nut free.

If not ordering starters, please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order.