



# CHRISTMAS FAYRE

Available 28/11/18-22/12/18

2 courses £19.95—3 courses £24.95

## Starter

Cauliflower and chestnut soup served with parmesan and garlic toast

Ham hock and petit pois croquettes served with a blue cheese Caesar wedge and croutons

Wild mushroom and truffle sourdough bruschetta with crispy sage leaves

Christmas tree smoked salmon with a beetroot slaw, gin crème fraîche topped with salmon caviar

## Main Course

Roast turkey saddle, chestnut and cranberry stuffing, pigs in blankets, Yorkshire pudding, crispy roast potatoes, creamy mash and gravy

Slow cooked blade of beef, red wine roasted shallots Yorkshire pudding and creamy mash, served with a rich beef and mushroom gravy

Lemon baked cod loin, crushed herb potatoes and petit pois served with a crayfish sauce

Roasted cauliflower cheese and shallot filo tart with crispy roast potatoes and a spinach cream sauce

## Dessert

Traditional Christmas pudding served with a brandy sauce

Toffee apple crumble served with homemade custard

After eight cheesecake served with vanilla ice cream

Crème brûlée served with winter berries and crème fraîche

# CHRISTMAS EVE BRUNCH

Brunch served 11:00-2:00

## Main Course

Traditional full English breakfast - crispy bacon, pork sausage, black pudding, hash browns, mushrooms, beans, fried egg, grilled tomato and fried bread £12.95

Vegetarian full English - Quorn sausages, hash browns, mushrooms, beans, fried egg, grilled tomato and fried bread £11.95

Eggs benedict/Florentine/royale  
Your choice of ham, smoked salmon or spinach with poached eggs on English muffins topped with hollandaise sauce £9.95

Loaded bagel - choose from three of the following toppings;  
Crispy bacon, pork sausage, smoked salmon, ham, cream cheese, egg, avocado, fresh tomato, veggie sausage and mushrooms £9.95

## Dessert

Blueberry and banana pancakes with vanilla ice cream £4.95

Waffles topped with caramel apple compote and chocolate sauce £4.95

All bookings of 6 or more are required to pay a non-refundable deposit of £5 per person on booking and a pre-order of menu choices at least a week before arrival.

Please make us aware of any dietary requirements on booking.

# CHRISTMAS DAY

4 Courses £69.95 or £29.95 per child

## Starter

Stilton and watercress soup served with freshly baked pumpkin bread

Pan fried pigeon breast with whipped goats cheese, beetroot and a raspberry balsamic

Mushroom and chestnut pate with sautéed chateaufelles, red onion marmalade and sourdough toast

Pan fried scallops with pea puree, pea shoots and lemon crème fraîche

## Main Course

Butter roasted saddle of Norfolk turkey, pancetta and chestnut stuffing, pigs in blankets, Yorkshire pudding, crispy goose fat roasted potatoes, creamy mash potato, bread sauce and gravy

Tender venison loin, roasted shallots, buttery fondant potato, carrot puree and a rich venison and blackberry gravy

Cranberry and herb crusted salmon fillet, crispy roast potatoes and a crayfish and champagne sauce

Smoked cheddar and leek pithivier with creamy mash potato and a wholegrain mustard sauce

## Dessert

Traditional Christmas pudding served with a brandy sauce and brandy snaps

Toffee apple crumble served with a crème anglaise

Blood orange cheesecake with honeycomb and a Cointreau chocolate sauce

Raspberry and chocolate brownie with a salted caramel sauce and vanilla ice cream

## To finish

A selection of cheese and biscuits per table, mince pies and coffee