



## CHRISTMAS FAYRE MENU

### Starters

Cream of curried Parsnip soup with coriander oil.

Homemade Severn & Wye Smoked Trout Pate with Melba toast & horseradish cream.

Homemade free range Pork Rillettes served with toasted brioche & spiced apple compote.

### Mains

Roast local free range bronze Turkey with chestnut & orange stuffing, chipolata & bacon, roast potatoes and seasonal vegetables.

Supplied by Anthony Harris of Bridgers farm Hurstpeirpoint.

Grilled Barnsley Chop with Rosemary & garlic pomme puree, buttered Savoy cabbage, roast lamb jus.

Wild mushroom tartelette, sauté new potatoes, buttered spinach, French beans, cep cream.

Crispy Hake Fillet with buttered spinach, parmentier potatoes, shellfish cream & crispy capers.

### Dessert

Traditional Christmas pudding with brandy cream.

Rich Dark Chocolate Tart with passion fruit sorbet, bitter chocolate sauce.

Blood Orange & Sauternes Jelly with Vanilla Sable biscuit.

Freshly brewed coffee with chocolate mints.

Two courses £29.50

Three courses £38.00

This menu is available for the entire table only and pre-ordered within one week before booking

Vat is included @ 20%, gratuities at your discretion, for parties of eight or more an optional service charge of 10% will be added to the final bill.

**IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE SPEAK TO A MEMBER OF STAFF.**

