



## *Merry Christmas*

CHRISTMAS FAYRE MENU 2018 AVAILABLE THROUGHOUT DECEMBER EXC 25TH

2 course £17.95 3 course £19.95 £5 pp deposit

### TO START

#### **Spiced Parsnip & apple soup (v)**

crispy parsnip crisp, drizzled with chilli olive oil & toasted ciabatta.

#### **Baby Prawn & Crayfish Cocktail**

with a Marie sauce, brown bread & butter.

#### **Button Chestnut Mushrooms (v)**

cooked in a garlic, blue cheese cream sauce, with toasted rustic breads.

#### **Chicken Liver Pate**

with a cranberry onion chutney, salad & Melba Toast.

### MAIN COURSE

#### **Turkey crown with all the Trimmings**

served with mash potato, roast potatoes, seasonal market vegetables, honey roasted root vegetables pigs in blanket, Chestnut & cranberry stuffing and red wine Jus

#### **8oz Sirloin Steak**

with a chestnut mushroom brandy sauce, Grilled tomato, crispy onion rings, chunky chips & garden peas

#### **Pan Fried Salmon Fillet**

dill crushed new potatoes, braised fennel & green beans, prosecco garlic cream sauce.

#### **Chicken Roulade**

stuffed with spinach & ricotta cheese wrapped in pancetta on a bed of bacon lardons, garden peas, new potatoes, shallots & mint with a zesty lemon sauce.

#### **Sweet potato & butternut squash lasagne (v)**

layers of lasagne sheets with a blue cheese béchamel, sweet potato & butternut squash & spinach leaves, served with salad & garlic bread.

### DESSERT

#### **Christmas Pudding**

candied vine fruits soaked in Cointreau  
with a choice of brandy sauce, vanilla ice cream or custard.

#### **Yule log**

Dark Chocolate truffle wrapped with chocolate sponge & dark chocolate glaze  
with double choc chip ice cream.

#### **Lemon & Raspberry Dome**

vanilla & raspberry mousse filled with a lemon custard centre glazed with white chocolate and raspberry served in a sweet pastry case