

Christmas Fayre

Homemade winter vegetable soup with garlic croutons

Wild mushrooms in a garlic and stilton sauce served on toasted ciabatta

Smoked salmon cornets filled with atlantic prawns and marie rose sauce

*Homemade duck and Cointreau pate
served with apple cider and brandy chutney*

Homemade brie wedges with festive red onion chutney

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*Roast Staffordshire turkey
with sage and onion stuffing and pig in blanket*

*Stuffed chicken breast with leeks and stilton
wrapped in bacon served with a red wine jus*

*Slow roast belly of pork served in a pool of caramelized apple and cider sauce,
topped with festive red onion chutney*

*Salmon fillet with a black pepper and lemon crust
served with hollandaise sauce*

*Mediterranean roasted vegetable and feta cheese filo parcels
on a balsamic reduction*

Spinach and ricotta cannelloni

*8oz Sirloin steak
with onion rings, mushrooms and grilled tomato with a peppercorn sauce
(£3 supplement)*

*Braised lamb shank
in a port and mushroom sauce
(£3 supplement)*

*Roasted pheasant with sage, onion and chestnut stuffing, wrapped in bacon and served with a
redcurrant and rosemary sauce
(£3 supplement)*

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Christmas pudding served with brandy sauce

Raspberry and shortbread panacotta

Salted caramel cheesecake

Alabama chocolate fudge cake

Key lime pie

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Coffee and mints



**Daytimes until 6pm £17.95 2 courses with coffee, £21.95 3 courses
Evenings £19.95 2 courses with coffee, £23.95 3 courses**