

Christmas Fayve Restaurant

2 course £23 3 course £28

Children (under 12) 2 course £14 3 course £18

Starters

Lentil, potato & cumin soup, crispy onions, crusty bread (v)

Smoked salmon parcel filled with prawn & basil mousse, bloody Mary rose, crispy basket

Chicken, smoked bacon & goats cheese stack, toasted crouton, warm caramelised red onion marmalade

Warm mushroom, creamed leek & cheddar tart, wild rocket (v)

Main Course

Traditional roast turkey, pig in blanket, red onion & cranberry stuffing, roast potatoes, Yorkshire pudding, chef's gravy

Slow roasted daube of beef, smoked mashed potato, rich red wine & thyme jus

main courses above served with seasonal vegetables

Festive chicken parmesan – topped with two cheese glaze, pigs in blankets, red onion & cranberry stuffing, served with roast potatoes & chef's gravy

Red pepper, mushroom & puy lentil lasagne, grilled mozzarella, served with garlic ciabatta & dressed salad (v)

Poached smoked haddock, creamy prawn, potato & leek chowder, fresh mussels, crusty bread

Dessert

Festive sticky toffee pudding, boozy custard, honeycomb dust

White chocolate & cranberry cheesecake, chantilly cream, raspberry gel

St Clements posset – tangy lemon posset, spiced orange & stem ginger compote, shortbread biscuit

Add on freshly brewed tea or coffee with mini mince pie £3 per person

A £5.00 p/p deposit is required at the time of booking along with a meal pre order 2 weeks before the date of booking

Please inform us of any food allergies or dietary requirements at the time of ordering

All deposit payments are non-refundable