



CHRISTMAS FAYRE MENU

Saturday 22nd November 2025 to Saturday 3rd January 2026
Monday to Saturday 5:30pm - 9:00pm



STARTERS

Butternut Squash and Apple Soup with Harissa Roasted Pumpkin Seeds (ve)

Potted Hot Smoked Salmon with Caper and Dill Crème, Cornichons and Focaccia Croutes

Ham Hock Terrine with a Radish Salad and Winter Spiced Plum Chutney

Tempura King Prawns with Wasabi Mayonnaise and Sesame Oil dressed Beansprout Salad

MAINS

Turkey Paupiette wrapped in Smoked Bacon with Cranberry Stuffing and Sage Jus, served with Fondant Potato and Seasonal Vegetables

Pan Roasted Pork Fillet with Apple and Brandy Cream Sauce, served with Fondant Potato and Green Beans

Fillet of Cod on a Tomato and Parmesan Risotto, with Crisp Pancetta and Salsa Verde

Coronation Tart of Cheddar, Spinach and Broad Beans, infused with Fresh Tarragon, served with Fondant Potatoes, Seasonal Vegetables and a drizzle of Tarragon Oil (vg)

10oz Rib Eye Steak with Chunky Cut Chips, Grilled Mushroom, Onion Rings and Peppercorn Sauce
(+ £12.00 Supplement Applies)

DESSERTS

Warm Pear, Rhubarb and Ginger Crumble Tart with Clotted Cream Ice Cream (vg)

Vanilla Pod and Mixed Berry Cheesecake

Cheese Platter with Grapes, Chutney, and Crackers

Delight in pulling a Christmas Cracker as part of the festive fun!

3 COURSE £47.50

(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. November 2025