

CHRISTMAS FAYRE MENU

2024

STARTERS

Homemade Parsnip and Sweet Potato Soup,
served with Warm French bread and butter.

Smoked Haddock, Leek & Cheese Bake,
topped with a parmesan and herb crumb.

Deep Fried Brie Wedges,
on a bed of rocket with a caramelised red onion jam.

Prawn & Crayfish Cocktail ,
topped with lemon mayo, buttered brown bread.

MAINS

Traditional Christmas Roast Turkey Dinner,
homemade yorkshire pudding, roast potatoes, pig in a blanket, homemade stuffing, fresh seasonal vegetables and a rich beef gravy..

Grilled Salmon Steak,
drizzled with a lemon and prawn butter

Chicken Breast Stuffed with Sausage & Bacon,
served with a garlic mushroom sauce

8oz Char-Grilled Sirloin Steak
topped with crispy fried onions and a blue cheese sauce

All main courses served with fresh seasonal vegetables, new potatoes and roast potatoes.

£29.95
per person

1st December until 24th December
£10 deposit per person for parties of 6 or over, non refundable.