

CHRISTMAS FAYRE

Friday 30th November to Monday 24th December

Served daily from 12.00 noon - 9.45pm throughout December

Adults	2 courses	£16.95 pp		3 courses	£21.95 pp
Children*	2 courses	£9.95 pp		3 courses	£12.95 pp

Starters

Christmas Winter Vegetable Soup, Warm Crusty Bread (V)

Brandy & Herb Chicken Liver Pâté, House Chutney, Toast

Classic Prawn Cocktail, Brown Bread & Butter

Creamy Garlic Mushrooms, Garlic Dipping Bread (V)

Cajun Chicken Skewers, Citrus Crème Fraiche, Mixed Leaf Salad

Mains

Traditional Roast Turkey, Sage & Onion Stuffing, Roast Potatoes,
Pigs in Blankets, Seasonal Vegetables, Red Wine Gravy

Slow Cooked Pork Belly, Savoy Cabbage & Bacon, Creamy Mash Potato, Red Wine Gravy

10oz Rib-eye, Chunky Chips, Grilled Tomato & Flat Mushrooms (£5 supplement)

Pan Fried Trout Filler, Buttered New Potatoes, Sugar Snap Peas, Chive Butter Sauce

Vegetable Shepherd's Pie, Red Cabbage & Crusty Bread (V)

Desserts

Traditional Christmas Plum Pudding, Brandy Sauce

Selection of Chilly Cow Ice Cream

Warm Chocolate Fudge Cake, Vanilla Pod Ice Cream

Honeycomb Cheesecake, Vanilla Pod Ice Cream

Traditional Apple Pie, Vanilla Custard

CHRISTMAS DAY

Adults £65.00 pp | Children* £32.50 pp

Starters

Butternut Squash Soup, Chive Crème Fraiche, Artisan Roll (V)

Cointreau & Orange Chicken Liver Pâté, Apple Chutney, Toasted Granary Bread

Prawn, Crayfish & Avocado Cocktail, Brown Bread & Butter

Brie, Caramelised Red Onion & Tomato Tart, Mixed Leaf Salad, Grain Mustard Dressing (V)

Mains

Traditional Roast Turkey, Shallot & Herb Stuffing, Goose Fat Roasted Potatoes,
Smoked Bacon Wrapped Chipolatas, Seasonal Vegetables, Red Wine Gravy

Roast Sirloin of Beef, Goose Fat Roasted Potatoes, Smoked Bacon Wrapped Chipolatas,
Seasonal Vegetables, Red Wine Gravy & Yorkshire Pudding

Wild Mushroom & Goats' Cheese Wellington, Sautéed Potatoes,
Seasonal Vegetables & White wine Cream (V)

Herb Crusted Hake, Sugar Snap Peas, New Potatoes, Wilted Spinach, Herb Pesto

Braised Lamb Shank, Fondant Potato, Roasted Carrots, Mint Jus

Desserts

Traditional Christmas Plum Pudding, Brandy Cream

Mulled Wine Poached Pear, Clotted Cream, Shortbread Biscuit

Chocolate & Orange Tart, Chantilly Cream, Candied Zest

Raspberry Ripple Cheesecake, Fresh Raspberries, Vanilla Ice Cream

Selection of Welsh Cheeses, Savoury Biscuits, Fruit Chutney, Grapes & Celery

Booking is essential, £5 non refundable deposit per person is required at the time of booking.
Children's prices are valid for children 12 years & under.

£20 non-refundable deposit per person at the time of booking. Full payment & pre-order required by 1st December.
Children's prices are valid for children 12 years & under.