

*Christmas Fayre*  
*2018*

*4 Courses @ £22.95 per person*



*Starters*

*Roast Butternut Squash & Parsnip Soup with Sage Dumplings*  
*Wild Game Terrine with Apple & Blackcurrant Chutney & Brioche Toast*  
*Cured Salmon, Cucumber & Lime Creme Fraiche & Blini Pancaes*  
*Crispy Fried Brie with Winter Berry & Ginger Compote*



*Mains*

*Roast Breast of Turkey, Pig in Blankets, Chestnut & Cranberry Stuffing & Duck Fat Roast Potatoes*  
*Braised Beef Featherblade with Ox Cheek Croquette, Horseradish Mash & Red Wine Shallot Jus*  
*Confit Duck Leg with Pearl Barley Risotto, Roasted Carrots, Curley Kale & Rosemary*  
*Salmon, Lemon Sole with Fish Veloute, Topped with Cheddar Mash & Braised Leeks*  
*Feta,, Spinach Filo Parcel with Sweet Braised Red Cabbage, Pumkin Puree*  
*& Crispy Rosemary Potatoes*



*Dessert*

*Traditional Christmas Pudding with Brandy Sauce*  
*Winter Berry Meringue Roulade*  
*Homemade Lemon & Ginger Cheesecake*  
*Salted Caramel Chocolate Trifle*

*Coffee & Sweet Mince Pies*