

AH

CHRISTMAS FAYRE MENU

AVAILABLE ALL DAY MONDAY TO THURSDAY, 24TH NOVEMBER TO 24TH DECEMBER

1 MAIN COURSE - £13.95 pp

2 COURSES - £19.95 pp 3 COURSES - £23.95 pp

with Complimentary Drink* Available 12 noon to 3pm

Children under 11 years: **3 COURSES - £12.95 per child**

STARTERS

ROASTED ROOT VEG SOUP (vv) Herb croutons

CHICKEN & DUCK TERRINE

Onion Chutney, apricot purée and herb crostini

CLASSIC BABY PRAWN & KING PRAWN COCKTAIL

Bloody Mary sauce, celery sticks and cherry tomatoes

GOAT'S CHEESE TART (v)

Rum-glazed onion and baby herb leaf salad with aged balsamic

MAINS

BUTTERED ROASTED TURKEY

Sage, onion & bacon stuffing, pigs in blanket and traditional festive vegetables

SLOW-BRAISED BEEF CASSEROLE

Cooked with red wine, smoked bacon and baby onions, served with Cheddar & spring onion mash and roasted festive vegetables

GRILLED SMOKED HADDOCK

Chive & spinach mash, creamed cabbage and a poached egg

SPICED SQUASH, SPINACH, PARSNIP & SPROUT PITHIVIER (vv)

Roast potato, roasted festive roots, green beans and gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (v) Brandy sauce

(Vegan alternative available on request)

CLEMENTINE CHEESECAKE Chocolate Orange sauce and thick cream

WINTER BERRY CRÈME BRÛLÉE Cinnamon baked biscuits

CHOCOLATE FONDANT Vanilla ice cream



* Complimentary drink includes: Choose from 1 x 20cl bottle of Prosecco or 1 x 125ml of selected house wine, 1 pint of Amstel lager or 1 x 16oz regular soft drink.

Full allergen information is available on request. Please ask our team for details when ordering both food and drink. All weights noted are approximate and prior to cooking.

(v) vegetarian (vv) vegan. Gluten-free options are available on request.

