



CHRISTMAS FAYRE MENU

2 COURSES - £16.95

3 COURSES - £20.95

Our Christmas Fayre Menu is available from 1st - 23rd December 2017; Monday - Thursday (12pm - 3pm; 5pm - 8pm) and Friday & Saturday (12pm - 3pm)

To Start...

Cream of Roast Parsnip Soup - crusty bread & flavoured butter (v)

Poached Salmon Terrine - granary toast, fennel & orange salad

Chicken Liver Parfait - toasted crostini's & mulled plum chutney

Artichoke & Sun-blushed Tomato Tart-tatin - red pepper puree (v)

To Follow...

Sage Roasted Turkey Breast - crisp roast potatoes chestnut stuffing, chipolata, & pan gravy

Rolled Shoulder of Cumbrian Lamb - herb crushed potato, roasted root vegetables, port & rosemary jus

Grilled Tay Salmon - buttered new potatoes, glazed asparagus & sorrel hollandaise

Butternut & Rosemary Risotto - toasted pumpkin seeds, tempura cherry vine tomatoes (v)

Desserts...

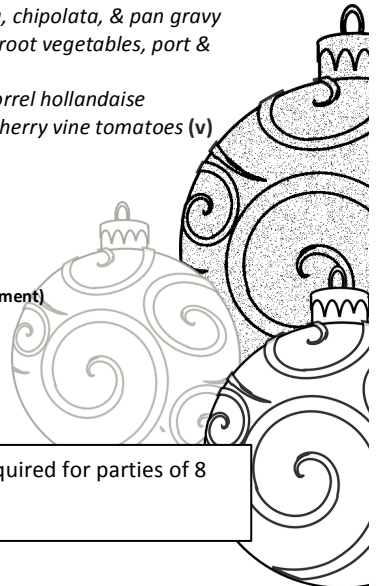
Traditional Christmas Pudding - Brandy sauce & berry compote

Dark Chocolate & Raspberry Tart - almond sauce

Roasted Plum & Cinnamon Crème Brulée - shortbread biscuits

Selection of Farmhouse cheeses - celery & grape chutney (£2 Supplement)

Optional: Filter coffee & mince pies £2.50



Reserve your table with a £10 deposit per person. Pre-order required for parties of 8 or more 48 hours before. Deposits are non-refundable.

CHRISTMAS PARTY NIGHTS

Make your Christmas Party extra special this year! Combine our fantastic food, with an evening of exceptional local talent from 9pm, come and join us for a Christmas Party to remember!

Friday 8th & Saturday 9th December

Friday 15th & Saturday 16th December

Friday 22nd & Saturday 23rd December

3 Courses £24.95

Includes live music & bacon butty at 10pm!