



CHRISTMAS FAYRE MENU

2 COURSES - £17 3 COURSES - £21

*Our Christmas Fayre Menu is available from 3rd – 22nd December 2017;
Monday – Thursday (12pm – 3pm; 5pm -8pm) and Friday & Saturday (12pm – 3pm)*

To Start...

Cream of Honey Roast Parsnip Soup – *bread & butter*
Ham Hock & Black pudding Terrine – *crostinis & piccalilli*
Mini Fish Pie - *creamed potato & pea puree*
Ratatouille & Brie Tart Tatin - *vine tomato sauce*

To Follow...

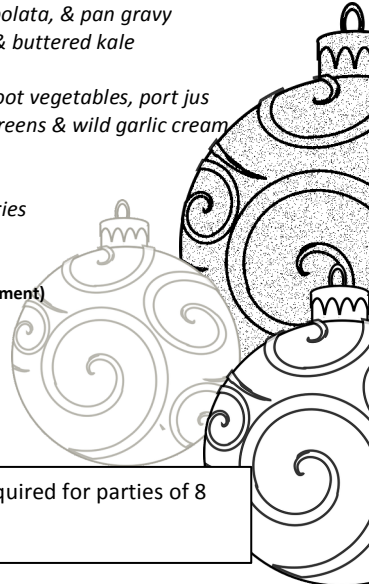
Roasted Turkey Breast - *crisp roast potatoes chestnut stuffing, chipolata, & pan gravy*
Grilled Pork Loin Cutlet - *herb crushed potato, pancetta cassoulet & buttered kale*
Baked Cod Loin - *pea risotto, wilted spinach & watercress velouté*
Braised Rolled Shoulder of Cumbrian Lamb - *dauphinoise potato, root vegetables, port jus*
Wild Mushroom & Leek Wellington - *Lyonnaise potato, seasonal greens & wild garlic cream*

Desserts...

Traditional Christmas Pudding - *Brandy sauce & mulled winter berries*
Dark Chocolate & Terrine- *praline & coffee cream*
Crème Brulée - *cinnamon shortbread biscuits*
Selection of Farmhouse cheeses - *celery & grape chutney (£3 Supplement)*

Optional:

Filter coffee & mince pies - £2.50pp
Cheese & Biscuits Course - £6pp



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 7th & Saturday 8th December
Friday 14th & Saturday 15th December
Friday 21st & Saturday 22nd December

3 Courses £25

Includes live music & bacon butty at 10pm!