



## CHRISTMAS FAYRE 2018

10<sup>TH</sup> - 23<sup>RD</sup> December

ROASTED PLUM TOMATO & RED PEPPER SOUP, BASIL OIL  
CHICKEN LIVER PARFAIT, RED ONION JAM, RUSTIC TOAST  
TIAN OF NORWEGIAN PRAWNS, COCKTAIL SAUCE, PETIT SALAD

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ROASTED TURKEY PAUPIETTE, CRANBERRY & ORANGE STUFFING,  
BRAISED RED CABBAGE, ROASTED POTATOES, BACON & CHIPOLATA ROLLS

PAN ROASTED FILLET OF HAKE,  
MEDITERRANEAN VEGETABLE RAGOUT, ROASTED ONION  
BUTTERNUT SQUASH, SPINACH & FETA WELLINGTON, SHALLOT PUREE & LEEKS

CHARGRILLED SIRLOIN STEAK, GRILLED MUSHROOM & TOMATO,  
PEPPERCORN SAUCE & RUSTIC CHIPS (£5 SUPPLEMENT)

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STEM GINGER STICKY TOFFEE PUDDING, VANILLA BEAN ICE CREAM  
BAKED NEW YORK STYLE CHEESECAKE, SPICED MULLED BERRY COMPOTE  
CHOCOLATE FUDGE BROWNIE, COOKIES & CREAM ICE CREAM, CHOCOLATE SAUCE

**2 COURSES 19.95**

**3 COURSES 24.95**

**ENJOY A GLASS OF FESTIVE FIZZ! - POMEGRANATE BELLINI SPARKLER £5**

A discretionary service charge of 10% will be added to your bill. All tips are shared equally between our staff. Please advise us of any food allergies you or your guests may have so we can offer advice on choosing from our menu. We respectfully ask that children remain seated and supervised at all times as a courtesy to other diners and for their safety. Whilst every effort is made to separate products, guests with severe food allergies are reminded that our food is prepared in an open kitchen environment and as such may contain traces of allergens handled in our kitchen.