

**XMAS FAYRE MENU**

Butternut squash soup, thyme & goats cheese dumplings & warm bread roll

Crispy golden brie & cranberry chutney

Crayfish cocktail, marie rose sauce, brown bread & butter

Pulled ham hock & pear terrine, garlic croutes, dressed leaf & piccalilli coulis

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Traditional roast turkey escalope, pigs in blanket, sage & onion stuffing, duck fat potatoes, sprouts & roasted winter roots

Pan fried salmon fillet, herb crushed potatoes, wilted greens & butter sauce

Slow cooked brisket of beef, horseradish creamed potatoes, roasted roots & real gravy

Roast butternut squash & goats cheese risotto, confit shallot, parmesan & watercress

Prime Waterford farm 10oz Rump Steak, Fat Chips and pepper sauce (**£5 Supp**)

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Steamed Christmas pudding & brandy sauce

Chocolate orange Pannacotta & hazelnut biscotti

Sticky toffee pudding, toffee sauce & vanilla ice cream

3 cheese & biscuits, celery & chutney (**£2 supp**)

**LUNCH 2 or 3 course - £13.95 / £16.95**

**DINNER 3 course - £25.95**

**DEPOSITS & PRE ORDERS REQUIRED**

**XMAS DAY MENU**

Potato & Yorkshire goats cheese soup, pistou & warm bread roll

Pave of poached salmon, watercress Veloute & pea shoots

Confit of duck leg, sultana & red cabbage with a red wine reduction

Mediterranean vegetable gateaux, dressed leaf & walnut dressing

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Traditional roast turkey crown parcel filled with sage & onion stuffing & wrapped in smoked streaky pancetta served with pigs in blanket, honey roasted parsnips, creamy sprouts & duck fat potatoes

Pan fried halibut steak, braised baby leeks, artichoke puree & bouillabaisse cream

Pan fried guinea fowl, confit leg, potato fondant & coq au vin sauce

Roasted chestnut, sorrel & wild mushroom wellington, garlic pomme puree & port cream

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Traditional Christmas pudding, poached plum, vanilla & brandy sauce

Rich chocolate & salted caramel tart with a cinnamon crème

Mulled pear tarte tatin, winterberry ice cream

Malthouse cheese board, celery, chutney, apple, Guinness cake & artisan biscuits

Coffee & petit fours

£60

Deposit on booking

Pre-order 2 weeks before

Full payment 2 weeks before

## **KID'S CHRISTMAS DAY MENU**

### **STARTERS**

Creamy tomato soup, croutons & bread roll

Crayfish cocktail, Marie Rose sauce, bread and butter

Crunchy vegetable sticks with dips

Mini toad 'n' hole with gravy

### **MAINS**

Roast turkey or chicken dinner with all the trimmings

Creamy leek and mushroom carbonara with parmesan shavings

Fresh fish goujons, fries, peas and tartare sauce

Mini meatballs with tomato herb sauce

### **DESSERTS**

Christmas pudding with creamy custard

Hot chocolate brownie with vanilla ice cream

Melon and pineapple bites

Trio of ice creams with popping candy and chocolate sauce

### ***KIDS UNDER 10***

***£30 per child***

***We ask for a 50% deposit on booking***