



## CHRISTMAS FAYRE MENU

SUNDAY – THURSDAY	LUNCH	12 – 3 PM	£19.95
	EVENING	5 – 9 PM	£25.95
FRIDAY – SATURDAY	LUNCH	12 – 4 PM	£22.95
	DINNER	4 – 9.30PM	£29.95

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### STARTERS

ROASTED CARROT & PARSNIP SOUP – root veg croutons & chunky loaf

PRAWN & CRAYFISH COCKTAIL – spicy cocktail sauce, buttered granary bread

BREADED GOATS CHEESE – wild rocket salad, balsamic & red onion marmalade

MUSHROOM FRICASSÉE – creamy garlic mushrooms on toasted brioche

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### MAINS

ROAST TURKEY CROWN – duck fat roast potatoes, chestnut, sage and onion stuffing, pig in blanket, bread sauce, pan gravy

SLOW BRAISED FEATHER BLADE OF BEEF – creamed potato, rich red wine & shallot pan gravy

HERB CRUSTED COD LOIN – fondant potato, pancetta and parmesan cream sauce

MUSHROOM & SPINACH LINGUINE – creamy garlic sauce & toasted ciabatta

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### DESSERTS

Christmas Pudding & Brandy Custard

Mulled Apple Cider Crumble with Vanilla Pod Custard

Mars Bar Cheesecake, Toffee Sauce & Ice Cream

Cheese Slate - Sup £3 or £7.50 as extra course  
Wensleydale with cranberries, Colston Bassett Stilton & Smoked Applewood Cheddar

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## CHRISTMAS DAY MENU – £95.00 PER HEAD ADULT

KIR ROYALE ON ARRIVAL

### STARTERS

SPICED PARSNIP SOUP – parsnip crisps & baked loaf

BEETROOT & GOATS CHEESE CARPACCIO – pea shoots, balsamic glaze

PAN SEARED SCALLOPS – watercress, smoked bacon crumb, citrus crème fraiche

DUCK & ORANGE PÂTÉ – winter chutney & toasted rosemary focaccia

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### GIN & TONIC GRANITA

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### MAINS

ROAST TURKEY CROWN – duck fat roast potatoes, chestnut & cranberry stuffing, pig in blanket, bread sauce & pan gravy

DUO OF BEEF – 4oz fillet cooked pink, slow braised beef with pancetta, mushroom & rich red wine jus

PAN FRIED SEA BASS – creamed potato, pea purée & citrus coated tender stem broccoli

BRIE, APPLE & ONION TART – pan fried rocket & cranberry chutney

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### ASSIETTE OF DESSERTS

Mulled Apple Cider Crumble with vanilla pod custard

Mars Bar Cheesecake

Christmas trifle, cinnamon sponge, cranberry jelly and brandy custard

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### CHEESE SLATE

Wensleydale with cranberries, Colston Bassett Stilton & Smoked Applewood Cheddar, winter chutney, celery & grapes

Tea & Coffee with mini mince pie

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BOXING DAY – NEW YEARS DAY MENU  
£39.95 PER HEAD ADULT

STARTERS

ROASTED CARROT & PARSNIP SOUP – root veg croutons & baked loaf

BREADED GOATS CHEESE – cranberry jam, watercress & cucumber salad,  
orange dressing

SMOKED SALMON PARCELS – dill crème fraiche, rocket & balsamic glaze

PULLED PORK BON BONS – black pudding, Braeburn apple purée

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MAINS

ROAST TURKEY CROWN – duck fat roast potatoes, chestnut & cranberry stuffing,  
pig in blanket, bread sauce & pan gravy

PULLED BEEF BOURGINON – creamed potato, smoked pancetta & rich red wine jus

BAKED SALMON FILLET – creamed potato, pea purée & citrus coated tender  
stem broccoli

BRIE, APPLE & ONION TART – pan fried rocket & cranberry chutney

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DESSERTS

Christmas Pudding & Brandy Custard

Chocolate Brownie, Chocolate Sauce & Ice Cream

Raspberry & Lemon Pavlova & pouring cream

Mars Bar Cheesecake, Toffee Sauce & Ice Cream

Cheese Slate - Sup £3 or £7.50 as extra course

Wensleydale with cranberries, Colston Bassett Stilton & Smoked Applewood Cheddar,  
winter chutney, celery & grapes

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NEW YEARS EVE  
TAPAS MENU

£34.95 PER HEAD ADULT

PROSECCO ON ARRIVAL

SALTED ALMONDS – on table

GAMBAS AL AJILLO (Prawns with Garlic)

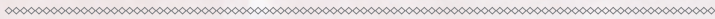
CHORIZO A LA SIDRA (Chorizo in Cider)

CROQUETAS DE JAMOW (Ham Croquettes)

SPANISH CHICKEN STEW

PINCHOS MORUNOS CON MOJO PICOW (Pork Skewers)

PATATAS BRAVAS (Spicy Potatoes)



CHURROS CON CHOCOLATE (spanish donut with chocolate)

