CHRISTMAS FAYRE MENU

2 Course - 32 | 3 Course - 36



FOR THE TABLE

Marinated olives - (v, gf)

Baked camembert - truffle honey, crusty bread (v) - 15

Warm focaccia - balsamic glaze, olive oil - 3.5

Tear & share garlic loaf - mozzarella, parmesan, aioli (v) - 12

STARTERS

Roasted cauliflower soup - chestnut crumb, herb oil, toasted bread (vg, gfo)

Chicken liver parfait - mulled wine & apple chutney, whipped butter, sourdough toast (gfo)

Grilled nectarine & parma ham crostini - brie creme brûlée, balsamic syrup (gfo)

Smoked salmon tartare - dill creme friache, crispy capers, pickled shallot, croutes (gfo)

MAIN DISHES

Slowcooked blade of beef - dauphinoise potatoes, glazed carrot, seasonal greens, borderlaise sauce (gf)

Warwickshire turkey ballotine - cranberry & chestnut stuffing, pigs in blankets, duck fat potatoes, seasonal greens, gravy (gfo)

Pan-fried cod - colcannon potato terrine, fine green beans, chive & white wine sauce (gf)

9oz sirloin steak - truffle chips, shallot & peppercorn sause, steak garnish - (+5 supplement) (gf)

Butternut squash, beetroot & spinach pithivier - roasted potatoes, glazed carrots, seasonal greens, cranberry gravy (vgo,v)

DESSERTS

Christmas pudding - clotted cream, mulled wine syrup & brandy sauce (gf)

Apple crumble - brandy custard, winter berries

Chocolate truffle torte - berry sorbet, winter compote

Cheese plate - selection of cheeses, mulled wine apple chutney, crackers (+2.5 supplement) (gfo)

SIDES

Pigs in blankets - 4

Seasonal greens - 4

Roast potatoes - 5

Mash potato - 4

Garlic green beans - 4

Stuffing - 4

v-vegetarian | vg - Vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option | Please ask the team for further allergen information

AVAILABLE MON - SAT ONLY I 1ST DECEMBER - 23RD DECEMBER

DISHES MAY CHANGE DUE TO PRODUCT AVAILABILITY I TABLES OF 6 OR MORE WILL REQUIRE A PRE ORDER

