

Christmas Fayre Menu 2021

To Begin

French onion soup with toasted bread topped with gruyere cheese

Black pudding Scotch egg served with piccalilli

Mushroom arancini balls with a rich tomato sauce (vegan)

Farm house pate with chutney & warm toasted bread

Pan fried scallops, pea puree & black pudding & crispy bacon £2 supp

Mains

Roast turkey breast served with creamy mashed potato, roasted potatoes. Pigs in blankets & herb stuffing

Slowly braised beef cheek with horseradish mash & a rich red wine sauce

Sea bass fillet on a bed of crushed new potatoes & Cornish crab

Mediterranean vegetable tart

All served with a selection of seasonal vegetables

Marinated bavette steak served pink with grilled tomato, flat field mushroom & twice cooked chips £2.00 supp

To Finish

Profiteroles filled with fresh cream topped with a warm chocolate sauce

Lemon posset with fresh raspberries & shortbread

Traditional treacle tart served with vanilla custard

Christmas Pudding topped with brandy sauce

Selection of cheese & biscuits with chutney, celery & grapes £2.00 supp

2 course £17.95 or 3 courses £22.95 per person

Pre Order Form

Name..... DateTime.....

Telephone No.....Deposit

No of guests.....2 course.....3 course.....

Starter

Soup.....Scotch egg.....Pate.....

Scallops.....arancini.....

Main

Beef.....Turkey.....Seabass.....

Vegetarian.....Steak.....

Dessert

Profiteroles.....Posset.....

Treacle tart.....christmas pudd.....

Cheese & Biscuits.....

If you have any allergies please inform us upon booking
your reservation

All deposits of £5.00 pp are non refundable