



Christmas Fayre Menu 2026

Starters

Smoked Haddock & Pea Fishcake served on a bed of creamed leeks with lemon garnish & peashoots

Butternut Squash Soup served with a warm crusty roll (V) (GF available)

Chicken Liver Pate with red onion chutney & warm crusty bread (GF available)

Mains

Traditional Roast Turkey with a pig in blanket, roast potatoes, honey roasted parsnips, Brussel sprouts, cranberry stuffing, swede mash & gravy (GF)

Slow Cooked Braised Beef Cheeks with roasted carrots, mashed potatoes & tender stem broccoli in a rich red wine gravy (GF)

Herb Crusted Salmon with a breadcrumb topping of cranberries, sage & thyme. Served on a bed of orzo pasta with crumbled feta

Vegetable Tart – Medley of vegetables in crisp pastry, served with roast potatoes, glazed carrots & finished with a white wine & cream sauce (V)

Desserts

Traditional Christmas Pudding with brandy sauce (V) (GF available)

Christmas Spiced Bread & Butter Pudding. Cinnamon spiced with cranberries & white chocolate. Served with winter berry compote & vanilla ice cream (V)

Lemon Pavlova Roulade. Meringue, lemon curd & cream, served with vanilla ice cream & raspberry coulis (V) (GF)

Available to book from Friday 27th November to Thursday 24th December 2026

2 Courses £25. 3 Courses £28.

No Deposit required. Full payment on the day.

However we do require you to confirm the number of people & submit their menu choices at least 48 hours before your booking. This will ensure that your table is ready for your Party & will reduce unnecessary waste. Should someone who was previously confirmed, be unable to attend on the day there will be a £10 No-Show Fee added to your bill.

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