

# Christmas FAYRE

LUNCH 2 COURSE £17 - 3 COURSE £22  
EVENING 2 COURSE £19 - 3 COURSE £24

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## FOR STARTER

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CREAM OF TOMATO & ROASTED PEPPER SOUP

DOUBLE BAKED BLUE CHEESE & MUSHROOM SOUFFLE, poached pear,  
pine nuts, balsamic reduction

CHICKEN, SPINACH & SUNDRIED TOMATO TERRINE, onion chutney,  
toasted bread

SMOKED MAKEREL PATE, crispy sourdough, aioli & lemon dressing, salad

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## FOR MAIN

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ROASTED TURKEY, roasted potatoes, pig in blanket, sausage & chestnut  
stuffing, pan gravy, mixed greens, roasted parsnips & carrots

ROASTED PHEASANT BREAST wrapped in parma ham, fondant potatoes,  
stem broccoli, confit carrots & thyme sauce

BRAISED SHIN OF BEEF, horseradish mash, parsnip puree, caramelised onion,  
ale gravy

SUN DRIED TOMATO, GARLIC & SPINACH STUFFED COD, fondant potatoes,  
asparagus & hollandaise sauce

PAN-FRIED POLENTA, sauteed wild mushrooms, leeks, butternut squash,  
dolcelatte cheese, pine nuts & crispy kale

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## FOR DESSERT

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TRADITIONAL CHRISTMAS PUDDING, brandy sauce, cream or ice cream

CHOCOLATE & PISTACHIO TART, mint chocolate chip ice cream

CREME BRULEE, orange shortbread

APPLE & BERRIES SPONGE, custard, cream or ice cream

CHEESEBOARD, £3 supplement

# Christmas DAY

£79 PER PERSON

SELECTION OF CANAPES ON ARRIVAL

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## FOR STARTER

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CHESTNUT & CELERIAC SOUP

HAM HOCK & CONFIT CHICKEN TERRINE, fig chutney & sourdough toast

HERITAGE BEETROOT, honey, goats cheese & pine nuts

SMOKED SALMON, capers, creme fraiche & pickled shallots

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## INTERMEDIATE

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PROSECCO SORBET, dried raspberries

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## FOR MAIN

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ROAST TURKEY, roasted potatoes, pigs in blankets, sausage & chestnut stuffing, mixed greens, roasted parsnips & carrots

ROAST SIRLOIN OF DERBYSHIRE BEEF, Yorkshire pudding, duck fat roast potatoes, creamed potato, beef stock gravy, mixed greens, roasted parsnips & carrots

PAN FRIED SEA BASS FILLET, fondant potatoes, pak choi, sautéed mussels & chorizo, champagne & lemon sauce

BLACK GARLIC & TARRAGON GNOCCHI, wild mushrooms, wilted spinach, beetroot crisp, dolcelatte cheese

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## FOR DESSERT

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TRADITIONAL CHRISTMAS PUDDING, brandy sauce, brandy butter ice cream  
WHITE CHOCOLATE & MANDARIN BRIOCHE BUTTER PUDDING, custard, cream or ice cream

BAILEYS & COFFEE GANACHE CHEESECAKE, ice cream

APPLE & CARAMELISED BANANA CRUMBLE TART, vanilla ice cream, custard or cream

CHEESEBOARD, selection of cheeses, apple, celery, grapes, red onion chutney, biscuits

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## COFFEE & MINCE PIES

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# Boxing DAY

2 COURSE £20

3 COURSE £25

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## FOR STARTER

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PARSNIP SOUP

THAI FISHCAKE, sweet chilli sauce, mixed salad

TEMPURA VEGETABLES, garlic aioli

POTTED CHICKEN LIVER PATE, fig chutney, sourdough toast

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## FOR MAIN

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ROAST BEEF, yorkshire pudding, roasted potatoes, mixed greens, carrots & swede puree, roasted parsnips & pan gravy

PRESSED LAMB SHOULDER, dauphinoise potatoes, mixed greens, confit carrots, rosemary gravy

BEEF BURGER, smoked cheese sauce, bacon jam, gem lettuce, onion rings, tomato, gherkins, fries, slaw

1/2 ROASTED CHICKEN, onion rings, slaw, fries

CHICKEN TIKKA FLATBREAD, fried vegetable, chilli, mint yoghurt, fries, slaw

PAN FRIED COD FILLET, lemon crushed potatoes, pak choi, white wine sauce

FISH & CHIPS, mushy peas, tartare sauce, fat chips

BEETROOT, CRISPY HALLOUMI & SPINACH RISSOTTO, pine nuts, balsamic reduction

MEDITERRANEAN VEGETABLE & GOATS CHEESE LASAGNE, garlic bread, house salad

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## FOR DESSERT

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STICKY TOFFEE PUDDING, vanilla ice cream

TREACLE TART, honeycomb ice cream

ORANGE & POLENTA PUDDING, orange sauce & chantilly cream

WHITE CHOCOLATE & HAZELNUT CHEESECAKE, salted caramel sauce

CHEESEBOARD £3 supplement