



FESTIVE FAYRE

Menu

Let's Get Started

Warming Roast Sweet Potato & Butternut Squash Soup with warm ciabatta and butter
Crispy Thai Cod & Prawn Fishcake with a punchy sweet chilli crushed cucumber salad
Rich & Creamy Garlic Mushrooms piled onto crisp toasted ciabatta
Classic Liver Pâté with toasted ciabatta slices and a sweet and tangy onion chutney
Sticky Pigs: Pigs in blankets glazed in hot honey and finished with toasted sesame seeds

Moving to Mains

Hand-Carved Roast Turkey with creamy mashed and golden roast potatoes, honey-roasted parsnip, Yorkshire pudding, pig in a blanket, sage & onion stuffing and seasonal vegetables, all finished with a rich roast gravy
Crispy Belly Pork on creamy cheddar & chive mash, with tenderstem broccoli and baby carrots, finished with a rich roast jus
Pan-Fried Hake with paprika roast new potatoes and tenderstem broccoli, finished with a delicious king prawn and samphire sauce
Cajun-Spiced Sweet Potato Roulade with golden garlic-sautéed potatoes and roast vegetables, finished with a rich vegetable gravy

Pass the Pud!

Rich Individual Christmas Pudding
served warm with a smooth and indulgent brandy sauce
Winter Berry & Crushed Meringue Cheesecake with ice-cream
Indulgent Sticky Toffee Pudding with a rich toffee sauce
with your choice of ice-cream or warming custard
Warm Goopy Chocolate Brownie with chocolate ice-cream
A Tempting selection of Mixed Ice-cream

3 Courses - €33.95
2 Courses - €27.95



CHRISTMAS FAYRE PRE ORDER

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Name

Telephone Date

Time Group Size

A £5 Non-Refundable Deposit Per Person is required at the time of booking.

Available Nov 30th -Dec 23rd (*excludes Sundays*)