

Christmas Fayre Evening Menu

Starters:	Choose starter:
Honey roast parsnip & butternut squash soup	
Seafood cocktail of prawns, crab & smoked salmon, baby gem lettuce, Miami cocktail sauce & buttered granary bread	
Sautéed king prawns & scallops served in a filo basket covered in a thermidor sauce	
Baked camembert topped with cranberries, honey & chestnuts with a bacon wrapped piggy & dipping straws	
Slow cooked confit of duck leg with a bacon & thyme rosti, port & red wine sauce	
Mains:	Choose main:
Roast breast of turkey with a sage, apricot & cranberry stuffing, bacon wrapped piggy, roasties & gravy	
Slow cooked lamb shank, roasted garlic mash, red wine & redcurrant sauce with parsnip crisps	
Breast of chicken breast stuffed with a leek, bacon & wild mushroom stuffing, fondant potato & Marsala wine sauce	
Trio of fish: halibut, salmon & king prawns glazed in a thermidor sauce	
10oz Rib-eye steak with a choice of sauces: Pepper, Jack Daniels & wild mushroom; Bacon, port & stilton	
Butternut squash & pearl onion tart tatin whipped goats cheese & hot honey & whisky sauce	

Booking name: _____

Booking date: _____ Booking time: _____

Total number of guests: _____ Two course: ☐ Four course: ☐