Christmas Fayre 2026

2 course £28 3 course £35

Starters

Curried parsnip soup with parsnip crisps (gf/vg)
Classic prawn cocktail with marie rose sauce (gfa)
Chefs chicken liver & pork pate with an apple & cider chutney (gfa)
Oven baked camembert with a caramelised chutney (gfa)

All served with freshly baked bread roll (gfa)

Mains

Traditional roast turkey with pig in blanket & stuffing
Pork loin steaks with a stilton sauce (gf)
Blade of beef with a mushroom, red wine & thyme sauce (gfa)
Gnocchi with roasted vegetables in a tomato & spinach sauce (vg)

All served with potatoes & seasonal vegetables

Desserts

Christmas pudding with brandy sauce (vga)
Lemon posset with crushed meringue (gf)
Apple & mincemeat crumble with custard
Millionaires' cheesecake with pouring cream

£10.00 non-refundable deposit per person required on booking.
Balance and pre-order due two weeks prior

Food allergy notice: if you have a good allergy or a special dietary requirement please inform a member of the hospitality team.
(v) vegetarian (vg) vegan (vga) vegan available (gf) gluten free (GFA) gluten free available

Christmas Fayre Pre order Form

Name of Booking: _____

Date of Booking: _____

Time: _____

	Meal	Quantity
Starter	Curried parsnip soup	
	Prawn cocktail	
	Pate	
	Camembert	
Main Course	Roast turkey	
	Pork steaks	
	Blade of beef	
	Gnocchi	
Dessert	Christmas Pudding	
	Lemon Posset	
	Crumble	
	Cheesecake	
Tea/Coffee	Tea/Coffee & Mince Pie (extra £4.50 per person)	

Please detail any allergens or dietary requirements next to the corresponding meal