

Old farmhouse Festive Fayre 2018

Starters

Roasted carrot and parsnip soup (V)(GF)

Garnished with double cream, vegetable crisps and served with warm bread

Duck and pork terrine (GF)

Homemade duck terrine wrapped in streaky bacon served with cranberries and pistachios

Smoked salmon and prawns (GF)

Smoked salmon and prawns served on a bed of mixed leaf salad, horseradish and a lime vinaigrette

Garlic and cheese stuffed mushrooms (V)(GF)

Mushrooms stuffed with our five-cheese mixture topped with roquette

Mains

Old farmhouse Traditional Christmas Dinner

Choose from

Slow roasted Silverside Beef (GF)

Nut roast (V)

Roast Turkey (GF)

All served with honey roasted parsnips, sprouts, glazed carrots

Cauliflower cheese, stuffing, Yorkshire pudding, pig in blanket, roast potatoes and gravy

Salmon en croute

Homemade pastry filled with salmon and spinach served with seasonal vegetables

Mushroom and squash wellington (V)

Served with seasonal vegetables

Desserts

Toffee lumpy bumpy

Served with fresh strawberries

Homemade chocolate brownie

Served with Vanilla ice cream and champagne chocolate sauce

Traditional Christmas pudding (GF)

Served with brandy custard

Citrus cheesecake (GF)

Served with coulis and double cream

3 courses only £ 21.95 per person

Available 30th November - 22nd December 2018

