



Christmas Fayre

2 COURSES £29 • 3 COURSES £34

Includes a festive table set up • Live music every Friday and Saturday

STARTERS

CREAM OF BROCCOLI
& STILTON SOUP (VEA)

Warm bread & butter

TRUFFLE HONEY BAKED
CAMEMBERT (GFA)

Sourdough bread with tomato & chilli chutney

COD & CRAB CROQUETTES

Dressed rocket,
lemon & dill aioli

FESTIVE BAO BUN

Pulled short rib in a sticky chilli, ginger & garlic glaze,
Asian slaw & crispy onions

MAIN COURSE

FESTIVE CARVERY (VA) (VEA)

Choose from a selection of succulent roast meats or a spinach, red pepper & feta cheese pie,
then fill your plate with our seasonal vegetables & accompaniments

BRAISED LAMB SHANK

Champ mashed potato, buttered greens, honey glazed carrot & a rich red wine jus
+£4 supplement

BAKED SALMON FILLET

Dauphinoise potatoes, tenderstem broccoli & chorizo cream sauce

WILD MUSHROOM RISOTTO (GF) (VEA)

Finished with black truffle oil and grano padano

BREAK THE TRADITION

FESTIVE PARMO

Breaded chicken breast, bechamel sauce, melted cheese finished with stuffing, cranberry sauce,
melted brie & a pig in blanket. Served with seasoned fries & garlic mayonnaise

TURKEY, SMOKED BACON & WHITE WINE PIE

Served with buttered mashed potatoes, seasonal vegetables & rich gravy

DESSERTS

CHRISTMAS PUDDING (V) (VEA)

With brandy sauce

BAILEYS CARAMEL & HONEYCOMB
CHEESECAKE (V) (GF)

Pouring cream

TRIPLE CHOCOLATE
BROWNIE (V) (GF)

With orange Matchmaker ice cream

CRÈME BRULÉE TART (V)

Raspberry sorbet

16TH NOVEMBER - 24TH DECEMBER

A £10 per person deposit is required upon reservation. A pre-order form must be submitted prior to booking date.
Please note Christmas Fayre bookings do not include main menu items and require the party to dine from the same menu.

(V) Vegetarian (VE) Vegan (GF) Gluten Free* (N) Contains Nuts (DF) Dairy Free (DFA) Dairy Free available (please ask)
(GFA) Gluten Free available (please ask) (VEA) Vegan available (please ask) (VA) Vegetarian available (please ask)

* Gluten free dishes are prepared in a kitchen that does handle gluten products



Christmas Fayre

2026 PRE-ORDER FORM



Name of booking

Name of organiser

Deposit Paid

Date of booking

Time

Tel. number

Email

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STARTER

MAIN

DESSERT

Cream of Broccoli & Stilton Soup (VEA)

Cod & Crab Croquettes

Truffle Honey Baked Camembert (GFA)

Festive Bao Bun

Festive Carvery (VA) (VEA)

Braised Lamb Shank +£4 supplement

Baked Salmon Fillet

Wild Mushroom Risotto (GF) (VEA)

Festive Parmo

Turkey, Smoked Bacon & White Wine Pie

Christmas Pudding (V) (VEA)

Triple Chocolate Brownie (V) (GF)

Baileys Caramel & Honeycomb

Cheesecake (V) (GF)

Crème Brûlée Tart (V)

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All deposits taken are non-refundable, deposit is required at the time of booking and a completed pre-order form is due at least 4 weeks prior to booking date. Full payment is required on submission of pre-order.

It is important that you notify us of any allergies or intolerances. All weights are approximate prior to cooking, and all dishes are prepped in an environment that is not free from nuts, seeds, lactose or other allergens.

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			STARTER				MAIN					DESSERT				
			Cream of Broccoli & Stilton Soup (VEA)	Cod & Crab Croquettes	Truffle Honey Baked Camembert (GFA)	Festive Bao Bun	Festive Carvery (VA)(VEA)	Braised Lamb Shank +£4 supplement	Baked Salmon Fillet	Wild Mushroom Risotto (GF)(VEA)	Festive Parmo	Turkey, Smoked Bacon & White Wine Pie	Christmas Pudding (V)(VEA)	Triple Chocolate Brownie (V) (GF)	Baileys Caramel & Honeycomb Cheesecake (V) (GF)	Crème Brûlée Tart (V)
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