

# *Christmas Fayre 2021*

*Available in our restaurant*

*Homemade winter vegetable soup served with a crusty roll*

*Homemade duck and Cointreau pate served with apple and cider chutney and finger toast*

*Smoked salmon cornets filled with crab meat and served with marie rose sauce*

*Homemade breaded brie wedges, served with a festive red onion chutney*

*button mushrooms poached in a creamy stilton and parsley  
sauce, served on toasted ciabatta*

*oOo*

*Roast Staffordshire turkey served with sage and  
onion stuffing and chipolata sausage*

*Chicken breast stuffed with stilton and spinach wrapped in bacon  
and served with red wine jus*

*Oven baked salmon fillet with a parmesan and parsley crust  
Served with white wine, lemon and dill sauce*

*slow roasted belly of pork served on a bed of sautéed shredded  
brussel sprouts and bacon and an apple cider gravy*

*goats cheese, mushroom and spinach filo  
parcels served with a balsamic reduction*

*Festive nut roast  
Served with vegan gravy*

*Braised marinated shank of lamb, on a bed of rosemary mash with seasonal vegetables  
And served with a minted red wine sauce  
(£3 Supplement)*

*8oz sirloin steak  
served with onion rings, grilled tomato and mushrooms and a peppercorn sauce  
(£3 supplement)*

*oOo*

*Chocolate fudge cake*

*Key lime pie*

*Traditional Christmas pudding and brandy sauce*

*Red velvet cheesecake*

*Forrest fruits panna cotta*

*oOo*

*Coffee and mints*

***£26.95 3 courses***

*£10 per head deposit required  
Pre order and balance due 7 days prior*

# *Christmas Fayre 2021 dietary requirements*

*Available in our restaurant and lounge bar*

*gf = gluten free df = dairy free*

*Homemade winter vegetable soup served with a gluten free roll (gf, df)*

*Homemade duck and Cointreau pate served with apple and cider chutney and gluten free roll (gf)*

*Smoked salmon cornets filled with crab meat and served with marie rose sauce (gf, df without sauce)*

*Pan-fried garlic mushrooms (gf, df)*

*oOo*

*Roast Staffordshire turkey served with gluten free gravy (gf, df)*

*Chicken breast stuffed with stilton and spinach wrapped in bacon  
and served with balsamic reduction (gf)*

*Oven baked salmon fillet with a lemon and parsley butter (gf)*

*slow roasted belly of pork served on a bed of sautéed shredded  
brussel sprouts and bacon and gluten free gravy (gf, df)*

*Festive nut roast (df)  
Served with vegan gravy*

*Braised marinated shank of lamb with gluten free gravy (gf, df)  
(£3 Supplement)*

*8oz sirloin steak (gf, df)  
served with grilled tomato and mushrooms  
(£3 supplement)*

*Homemade vegetarian chilli and rice (gf, df)*

*oOo*

*chocolate and orange torte (gf, df)*

*gluten free christmas pudding and soya custard (gf)*

*baked apple filled withn sultanas served with soya custard (gf, df)*

*oOo*

*Coffee and mints*

***£26.95 3 courses***

# Children's xmas menu

available for children only up to 11 yrs old

butchers pork sausages, chips and peas

roast turkey dinner

home-made mini beef lasagne, garlic bread and salad

homemade chicken goujons, chips and peas

vegetarian sausages, chips and peas

oOo

kid's ice-cream sundae

chocolate fudge cake

**£10.95**

**Name .....**

**Time.....**

**Covers .....**

**Date.....**

<b>Starter</b>	
soup	
pate	
salmon	
brie	
mushrooms	
<b>Mains</b>	
turkey	
chicken	
salmon	
pork belly	
Goats cheese filo	
Nut roast	
lamb	
sirloin steak	
<b>Desserts</b>	
Chocolate Fudge	
Key lime pie	
Xmas pud	
Cheesecake	
Panna cotta	

**Dietary requirements**

**Children's meals**