

# CHRISTMAS FAYRE

AVAILABLE 20TH NOVEMBER-31ST JANUARY •



SUNDAY-WEDNESDAY

**3 COURSES £30 • 2 COURSES £25\***

\*Available before 5pm

THURSDAY-SATURDAY

**3 COURSES £34 • 2 COURSES £29\***

\*Available before 5pm

**PRE-BOOKED ARRIVAL DRINKS AVAILABLE - CHECK OUT OUR DRINKS PACKAGES!**

## CRUSTY ROLLS & BUTTER ON THE TABLES

### STARTERS

#### WINTER MINSTRONE WITH ORZO

Hearty soup with lentils, parsnip, spinach, celeriac, carrot, swede and orzo

#### ZESTY CHIMICHURRI SKEWERED PRAWNS

chargrilled lime, house slaw

#### BUTTERMILK CHICKEN TENDERS

Our crunchy fried chicken tenders served with a cranberry BBQ dip

#### SHIITAKE MUSHROOM TACOS

BBQ tossed shiitake mushrooms with house slaw in soft shell tacos

### MAINS

#### ROASTED TURKEY & ALL THE TRIMMINGS

crispy roast potatoes, maple roasted carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, cranberry sage & onion stuffing and rich gravy

#### FESTIVE SMASH BURGER

Two smashed British chuck & rib beef patties, with Camembert, smoked streaky bacon and cranberry sauce. Served with skin-on fries

#### FESTIVE MAC & CHEESE

Our signature beer mac & cheese with a crunchy sage & onion panko crumb. Served with a side of Caesar salad.

#### SWEET POTATO, CHESTNUT & CRANBERRY LOAF

Vegan loaf with sage, onion & cranberry stuffing, roast potatoes, roast carrot & parsnips, red cabbage and Brussels sprouts.

### DESSERTS

#### BLACK FOREST FONDANT

A rich chocolate sponge filled with kirsch black cherries & smooth chocolate ganache. Served with vanilla ice cream

#### CHRISTMAS PUDDING ICE CREAM

Served on a Belgian waffle

#### VEGAN BANOFFEE CARAMEL STACK

Biscuit base topped with a rich, banana caramel and topped with a banana and caramel cream



SCAN FOR ALLERGEN  
& CALORIE INFO

 **VEGETARIAN DISHES**  **VEGAN DISHES**  **GF**  **GLUTEN-FREE DISHES/OPTION AVAILABLE**

Some dishes may contain or have traces of nuts, dairy or gluten. Please ask a team member for our list of allergens. Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. Scan the QR code for allergen info. A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team. PB2

\*Excluding December 25th, 31st and January 1st.