

CHRISTMAS FAYRE 2026

Thursday 26th November - Wednesday 23rd December

Starters

MUSSELS MARINIÈRE GF Available
warm bread

FETA & SPINACH BÖREK V

PAN-FRIED GARLIC KING PRAWNS GF

CREAMY GARLIC MUSHROOMS VE
warm bread

Mains

ROAST TURKEY GF Available

SLOW ROASTED BEEF BRISKET GF
red wine & shallot jus

SALMON EN CROÛTE
hollandaise sauce

SPICED SWEET POTATO & SPINACH PIE VE

all served with roast potatoes, honey roasted parsnips, red cabbage, pan-fried creamy sprouts & mashed carrots & swede

Dessert

CHOCOLATE LOG & cream

BLACK FOREST GATEAU & cream

PROFITEROLES & cream

CHRISTMAS PUDDING brandy sauce VE/GF Available

3 Courses
£32 per head
If you have a food allergy or intolerance, please inform a member of our team.

A non refundable £10 per head deposit required upon booking.
The remaining balance is to be paid on the night, in one single payment.

A discretionary 10% service charge is applied to bills on the day, please let us know if you would like this removed.

CHRISTMAS
FAYRE MENU

DATE: CONTACT: TEL:	STARTERS	MUSSELS MARINIÈRE	FETA & SPINACH BÖREK	GARLIC KING PRAWNS	GARLIC MUSHROOMS	MAINS	ROAST TURKEY	BEEF BRISKET	SALMON EN CROÛTE	SWEET POTATO & SPINACH PIE	DESSERTS	CHOCOLATE LOG	BLACK FOREST GATEAU	PROFITEROLES	CHRISTMAS PUDDING

A non refundable £25 per head deposit required upon booking.
Meal choices, details of any allergies or intolerances and full payment for all meals is required by 15th December.

A discretionary 15% service charge is applied to bills on the day, please let us know if you would like this removed, 100% of service charge goes to the staff.