



CHRISTMAS FAYRE 2023

2 Courses £26pp 3 courses £31pp

Starters

CHEF'S HOMEMADE SOUP OF THE DAY

with malted bloomer bread and butter
(vegetarian option available)

SCOTTISH LIGHTLY SMOKED SALMON

with a fennel & avocado cream and dill & lemon dressing
garnished with pea shoots and coriander cress

SLOW-COOKED BEEF BRISKET POTATO CROQUETTES

with horseradish & chive mayo

WILD FOREST MUSHROOM PÂTÉ (VE)

with toasted sourdough and plum & spice chutney

Mains

SLOW-ROASTED LOCAL TURKEY

with kilted sausage, red cabbage, winter vegetables, mixed potatoes,
cranberry sauce and oatmeal stuffing

ROAST SIRLOIN OF BEEF

with Yorkshire pudding, red cabbage, winter vegetables, mixed potatoes and horseradish sauce

LIGHTLY POACHED SALMON FILLET IN CHIVE, CREAM & PRAWN SAUCE

with potatoes, tenderstem broccoli and green beans

BUTTERNUT SQUASH, LENTIL AND ALMOND WELLINGTON (VE)

encased in puff pastry, served with roast potatoes, seasonal vegetables and a vegetable jus

Desserts

CHEF'S OWN CHRISTMAS PUDDING

with brandy cream

PAVLOVA

with mixed berries, blackberry clotted ice cream and fresh whipped cream

APPLE AND SWEET MINCEMEAT CRUMBLE (VE)

with vegan ice cream

Paul and Nick Quinn, along with our amazing team, would like to take this opportunity to thank you all for your fantastic support over the last year and wish each and everyone of you a very happy festive season.