



## CHRISTMAS FAYRE 2024

2 Courses £27.95pp    3 courses £32.95pp

### Starters

#### CHEF'S HOMEMADE SOUP OF THE DAY

with bloomer bread and butter  
(vegetarian option available)

#### LIGHTLY SMOKED SALMON PARCEL

filled with prawns, hot smoked salmon & dill cream cheese, finished with a lemon dill dressing

#### BREADED MAC & CHEESE CROQUETTES

with a spicy chilli tomato drizzle

#### ROASTED FIG & PARMA HAM

with parmesan shavings and balsamic dressing on a bed of rocket salad

### Mains

#### SLOW-ROASTED LOCAL TURKEY

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

#### HONEY & CLOVE GLAZED ROASTED HAM

with caramelised peach, red cabbage, winter vegetables and mixed potatoes

#### POACHED SMOKED HADDOCK

with prawn & parsley cream sauce, seasonal vegetables, green vegetables and mixed potatoes

#### BEETROOT & BUTTERNUT SQUASH WELLINGTON (VE)

encased in golden baked puff pastry, served with red cabbage, winter vegetables and mixed potatoes

### Desserts

#### CHEF'S OWN CHOCOLATE PROFITEROLES

served with a hazelnut & white chocolate sauce, whipped cream and vanilla ice cream

#### LEMON MERINGUE CHEESECAKE

with a raspberry sorbet

#### SPICED PEAR & TOFFEE SPONGE

with brandy custard

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.

Please ask a member of staff before ordering, if you have any particular allergy or requirements.