



Christmas Fayre 2026

Available from Friday 27th November- Thursday 24th December

Starters

Roasted tomato and basil soup, with crusty bread & butter (V) £7.95

Crispy brie wedges, served with salad leaves & spiced winter pear chutney (V) £8.75

Creamy garlic mushrooms, in a garlic and herb sauce with rocket on toasted ciabatta slices (V) £8.95

Hoisin duck bonbons, with chopped spring onion, sesame seeds, pickled ginger and plum sauce £9.95

Scottish smoked salmon, served with cucumber ribbons, capers, shallots and crème fraiche £9.95

Main Courses

Slow cooked feather blade of beef, served with buttery mash, shallots, roasted carrots, parsnip, Brussel sprouts and a red wine & thyme gravy £24.95

Confit duck breast, with fondant potato, red cabbage, carrot & swede puree, green beans and a Madera sauce £21.95

Traditional roast turkey crown, with festive stuffing, traditional roast potatoes, served with all the trimmings £22.95

Chicken breast, stuffed with brie and cranberry, served with dauphinoise potatoes, roasted carrots, seasonal veg and a white wine & tarragon sauce £22.95

Mushroom and cranberry wellington, with crushed new potatoes, seasonal veg and honey roasted carrots (V) 19.25

Pan fried salmon fillet with dauphinoise potatoes, green beans, cherry tomatoes with a tomato and brandy sauce £23.50

Desserts

Traditional Christmas pudding, with brandy sauce £7.95

White chocolate and Baileys cheesecake, velvety white chocolate cheesecake served with berries and a creamy Baileys caramel sauce £8.95

Chocolate orange brownie, served with honeycomb ice cream £8.95

Apple and winter berry crumble, with custard £8.95

Apricot bread and butter pudding, served with a creamy devon custard £8.95

Selection of British cheeses, served with crackers, grapes & chutney £12.95
add a glass of port for £4.50

FOOD ALLERGIES AND INTOLLERANCES Before ordering any drink or food, please speak to a member of staff about your requirements.

Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi -ingredient kitchen