



CHRISTMAS FAYRE 2025

available 1st to 24th December

1 Course (main) £22.50pp 2 Courses £30.00pp 3 courses £36.00pp

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

DUCK AND PORK PATÉ WITH ORANGE LIQUEUR

served with oatcakes and a Cumberland sauce

LIGHTLY BATTERED, MIXED SPICE BUFFALO CAULIFLOWER (VE)

with chilli sauce and lime

Mains

SLOW-ROASTED LOCAL TURKEY

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

ROAST PORK BELLY WITH FENNEL STUFFING AND APPLE SAUCE

served with winter vegetables and mixed potatoes

POACHED SCOTTISH FILLET OF SALMON

with a St Clements hollandaise sauce, winter vegetables and mixed potatoes

BUTTERNUT SQUASH, KALE AND APRICOT VEGAN ROAST (VE)

with winter vegetables, mixed potatoes and a mushroom jus

Desserts

CHEF'S OWN CHOCOLATE PROFITEROLES

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

STRAWBERRY MERINGUE CHEESECAKE

with strawberry ice cream

SPICED TOFFEE APPLE SPONGE

home-made sweet mincemeat ice cream

CHOCOLATE AND ORANGE POT (VE)

with vegan salted caramel 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.

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