



OUR CHRISTMAS FAYRE

STARTERS

- ☉ HONEY ROASTED PARSNIP & SAGE VELOUTÉ SERVED WITH A CRUSTY ROLL
& BUTTER PORTION (V)
- ☉ TRADITIONAL PRAWN COCKTAIL IN A MARIE ROSE SAUCE WITH SEEDED TOAST
- ☉ LARGE PIG IN BLANKET ON A BED OF CREAMY MASH WITH FESTIVE GRAVY
- ☉ BAKED GOAT'S CHEESE TOPPED WITH BALSAMIC DRIZZLE SERVED WITH TOASTED CIABATTA AND SALAD
GARNISH (V)

MAINS

- ☉ TRADITIONAL TURKEY DINNER WITH ROASTED CARROTS, PARSNIPS & SPROUTS, MASHED & ROAST
POTATOES, SAUSAGE MEAT STUFFING & A PIG IN BLANKET SERVED WITH FESTIVE GRAVY AND YORKSHIRE
PUDDING
- ☉ PORK, VEGETABLE AND CRANBERRY HOTPOT TOPPED WITH CHEESY MASHED POTATO SERVED WITH A
CRUSTY ROLL
- ☉ ROASTED CHICKEN SUPREME ON A BED OF STORNOWAY BLACK PUDDING AND CREAMY PEPPERCORN
SAUCE SERVED WITH ROAST POTATOES
- ☉ CRANBERRY AND APRICOT NUT ROAST TOPPED WITH GOAT'S CHEESE SERVED WITH ROASTED CARROTS,
PARSNIPS, SPROUTS, NEW POTATOES & A VEGETARIAN GRAVY (V)
- ☉ PAN FRIED SEA BASS, ROASTED NEW POTATOES & BUTTERED GREENS WITH A CREAMY LEMON & THYME
SAUCE

DESSERTS

- ☉ CHRISTMAS PUDDING SERVED WITH A SPICED RUM SAUCE
- ☉ APPLE AND MULLED WINE CRUMBLE WITH CUSTARD
- ☉ CHOCOLATE & BAILEYS CHEESECAKE WITH CICCARELLI VANILLA GELATO
- ☉ CHRISTMAS MESS MADE WITH WINTER SPICED BERRIES AND CICCARELLI FESTIVE ICE CREAM

THREE COURSES ONLY £28.00

