

Christmas Fayre Menu

Lightly Curried Parsnip Soup topped with a swirl of Fresh Cream (v)

Duck Liver Pate on an Orange Salad with Toasted Brioche (gf*)

'Wexford Mushrooms' on toasted Granary Bread with Melted Stilton (v) (gf*)

Oak Smoked Scottish Salmon with Dill & Lemon Creme Fraiche
And Brown Bread (gf*)

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Traditional Roast Turkey served with Chipolata and Bacon,
Sage & Onion Stuffing, Yorkshire Pudding, Roast & Mashed Potatoes,
Fresh Vegetables & Roast Gravy (gf*)

(Also available as a Vegetarian Option with Nut Roast instead of Turkey) (v)

Goats Cheese & Butternut Squash Risotto topped with Spiced Baked Beetroot
and Parmesan Shavings (v)

Spicy Beef & Mushroom Stroganoff with White & Wild Rice
And a side of Fresh Vegetables (gf)

Seafood Skewers grilled with a Lemon & Honey Glaze served on
Fine Ratatouille with a medley of Green Vegetables (gf)

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Traditional Christmas Pudding with Brandy Sauce

Gin Fizz, Lime & Elderflower Cheesecake served with Pouring Cream (gf)

Crème Brulee spiked with Raspberries & Chambord (gf)

Yorkshire Cheese Platter with Biscuits, Fresh Fruit & Spiced Chutney
(£2.50 supplement) (gf*)

Two Courses £17.50

Three Courses £21.50

v) Vegetarian Options

gf) Gluten Free Options

gf*) Gluten products can be replaced with Gluten Free Alternative