

# Christmas

2025



## Christmas Fayre Evening

### Starters

#### Vegetable soup

Served with warm petite pain and butter

#### Pigs in Blankets

Multiple pigs in blankets served with salad and a homemade cranberry and apple dipping sauce

#### Prawn cocktail (GFA)

Served with brown bread, salad and Marie rose sauce

#### Chicken Goujons

Served with salad and BBQ dipping sauce

#### Spicy sweetcorn fritters (GFA/Vegan available)

served with side salad and a mango chutney dip

## Main Course

#### Roast Turkey (GFA)

Served with stuffing, pig in blanket, parsnip, roast potatoes, vegetables and homemade gravy

#### Roast Beef (GFA)

Served with a Yorkshire pudding, parsnip, roast potatoes, vegetables and homemade gravy

#### Festive Burger

(£2 Supplement)

One of our 8oz beef burgers topped with melted brie, sliced turkey, stuffing, cranberry sauce, gravy, pigs in blankets served homemade chips

#### Salmon (GFA)

Served with mash potato, vegetables and a homemade Pinot & Parsley sauce

#### Chicken breast

Served in a creamy homemade garlic, mushroom and white wine sauce with vegetables & mash

#### Vegan Sausage roast (GFA) -or- Vegan chicken breast

both served with stuffing, roast potatoes, parsnip, vegetables and vegan gravy

## Sweets

Christmas pudding with Brandy sauce

Belgian Waffle with ice cream, chocolate & toffee sauce

Homemade Baileys cheesecake with ice cream or cream

Chocolate fudge cake with custard, cream or ice cream

Pancake with Biscoff or Cherry pie filling and ice cream

Vegan sweet available on the day

**2 Courses £20 per person**

**3 Courses £24 per person**

**\*\*Not all ingredients for each meal are listed\*\***

(GFA) = Can be made with gluten free ingredients, alterations or substitutions please ask member of staff. **Please read our allergen policy below.**

Customer Notice: Please note that our dishes may contain one or more of the following allergens: Cereals, Peanuts, Tree Nuts, Fish, Crustaceans, Molluscs, Lupin, Sesame seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Sulphur dioxide and sulphites. Our small kitchen houses all of the above. **If in any doubt please ask a member of staff.**

We do have chips only fryers and it is best practice to keep them separate but our kitchen have multiple staff rotating over different shifts.

With this in mind the owners and chefs **WILL NOT 100% guarantee** that any fryer will not have come into contact with any of the above allergens/intolerance.

**Please be aware our small kitchen actively uses almonds, cashews, walnuts, peanuts and hazels nuts over different dishes/equipment.**