



CHRISTMAS FAYRE MENU 2025

2 Course £25 or 3 Course £30

STARTERS

Pea Soup (v)(vgfo)

with minted crème fraîche, crispy parma ham. With warm crusty bread.

Smooth Chicken Liver Pate (gfo)

Served with warm toast.

Buffalo Mozzarella (v)(gfo)(vgo)

With parma ham, roasted red pepper chutney & homemade pesto.

Prawn Cocktail (gfo)

With brown bread and butter.

Crispy Fried Brie (v)

Panko fried chunks of brie with a cranberry, port and chilli jam.

Crispy Butterfly Prawns

With chilli, lime and ginger mayonnaise.

MAINS

All served with roast potatoes and seasonal vegetables

Roast Shropshire Turkey (gfo)

With bacon roll chipolata and stuffing.

Pan Roast Chicken (gf)

With fresh thyme, smoked bacon and a cream and white wine sauce.

Nut Roast (v)(vg)

Served with gf gravy.

Fillet of Salmon (gf)

With creamy white wine sauce, saffron and leeks.

Blade of Beef (gf)

Slow roasted blade of beef cooked in chianti wine with rosemary and tomato.

Baked Beetroot Wellington (vg)

With vegetarian gravy.

(v) – Vegetarian. (vg) – Vegan. (gf) – Gluten free. (gfo) – Gluten free option

Allergies and intolerance: please speak to a member of staff if you require information about our ingredients



DESSERTS

Christmas Pudding with Brandy Sauce (v)
(vg option with vanilla ice cream)

Baked Vanilla Cheesecake with Fruit Compote (v) (vg option)

Chocolate Brownie with Vanilla Ice Cream and Salted Caramel (gf)

Baked Apple Pie with Vanilla Ice Cream (vg)(gfo)

Lemon Sorbet with Elderflower and Blueberry Compote (gf)

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