



CHRISTMAS FAYRE MENU 2026

2 Course £28 or 3 Course £33

STARTERS

Roasted Red Pepper & Vine Tomato Soup (vgo)(ngo)
With cream and herb oil and served with warm crusty bread.

Smooth Chicken Liver Pate (ngo)
Served with caramelised onion chutney and warm toast.

Wild Mixed Sauteed Mushrooms (vgo)(ngo)
Served with cream and garlic sauce on toast.

Prawn Cocktail (ngo)
With brown bread and butter.

Crispy Fried Brie (v)
Crispy fried pieces of brie on mixed leaves and served with cranberry, port and chilli jam.

Crispy Butterfly Prawns
With chilli, lime and ginger mayonnaise.

MAINS

All served with roast potatoes, glazed parsnips and carrots.

Roast Shropshire Turkey (ngo)
With bacon roll chipolata and stuffing.

Pan Roast Chicken (ng)
With fresh thyme, smoked bacon and a cream and white wine sauce.

Nut Roast (vg)(ng)
Served with vegan gravy.

Fillet of Salmon (ng)
With creamy white wine sauce, saffron and leeks.

Slow Roasted Short Rib of Beef (ng)
With beef dripping and celeriac and parsnip puree.

Roasted Squash, Pumpkin & Chestnut Wellington (vg)
With a sweet glaze and vegan gravy.



DESSERTS

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

Baked Vanilla & Lemon Meringue Cheesecake (v) (vgo)
With vanilla Ice Cream

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

Baked Apple Pie with Vanilla Ice Cream (vg)
With cinnamon and apricot

Lemon Sorbet with Elderflower and Blueberry Compote (ng)
With fresh shortbread

DESSERT WINE £4 (50ml) £25 (Bottle 375ml)

Vin Santo Chianti Piccini is a traditional Italian dessert wine, often associated with Tuscany. It's made from grapes that are dried to concentrate their sugars, then aged for several years, giving it a rich, sweet flavour. Made from Trebbiano and Malvasia grapes, it has a bold amber colour with enticing notes of honey, dried apricots and vanilla.

(v) – Vegetarian. (vg) – Vegan. (ng)– Non Gluten ingredients (ngo) – Non Gluten option

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