

# Christmas Fayre

## MENU

### STARTERS

#### Prawn Marie Rose Crostini

Succulent prawns bound in a classic Marie Rose sauce, served on a crisp crostini.

#### Celeriac & Apple Soup with Crispy Croutons

A velvety blend of celeriac and apple, finished with golden, crunchy croutons.

#### Duck à l'Orange

Tender duck served with charred orange segments and a delicate ginger beer gel.

#### Winter Vegetable Terrine

Layers of seasonal vegetables, paired with basil pesto, baked bread, and a mixed leaf salad.

#### Chicken Liver Parfait

Silky parfait with apple & plum chutney, served with toasted brioche.

### MAIN COURSES

#### Roast Turkey with Traditional Trimmings

Succulent roast turkey with sage & onion stuffing, accompanied by roast carrots, parsnips, red cabbage, and seasonal greens.

#### Salmon with Hollandaise

Pan-seared salmon topped with hollandaise, served with a crushed new potato cake, tenderstem broccoli, mangetout, and petit pois.

#### Braised Ox Cheek

Slow-cooked ox cheek with creamy mashed potatoes and roasted root vegetables.

#### Butternut Squash Filo Parcel

Crisp filo filled with roasted butternut squash, finished with toasted hazelnuts and gremolata.

#### Lamb Shank

Braised lamb shank with minted jus, served with broccoli, Chantenay carrots, and creamy mash.

### DESSERTS

#### Traditional Bread & Butter Pudding

Served with smooth crème anglaise.

#### Classic Christmas Pudding

Rich fruit pudding drizzled with warming brandy sauce.

#### Chocolate Orange Ganache Tart

Indulgent chocolate tart with orange ganache, Chantilly cream, candied zest, and granola crumb.

#### Sherry Trifle

Layers of sponge, fruit, and custard topped with nutmeg and fresh strawberries.

#### Artisan Cheese Board (£5 Supplement)

A selection of Stilton, Brie, Cheddar, and Wensleydale with cranberry, served with homemade tomato chutney and crackers