



CHRISTMAS

MENU

STARTERS

TURKEY BONBON' WITH A CRANBERRY SAUCE

TURKEY MINCE, WRAPPED AROUND A RICH AND BUTTERY SAGE AND ONION STUFFING BALL, THEN COVERED IN BREAD CRUMBS AND FRIED CRISP AND GOLDEN

BAKED CAMEMBERT

WITH ROAST GRAPES, TOASTED SEA SALT CROSTINI AND CHUTNEY

SQUASH AND ROASTED RED PEPPER SOUP

CITRUS CRÈME FRAÎCHE, CARROT CRISP, BREAD (VEGAN FRIENDLY)

SMOKED SALMON

CITRUS AND DILL CRÈME FRAÎCHE, PICKLED GOOSEBERRY, SEA SALT CROSTINI

MAINS

CLASSIC SUCCULENT ROAST TURKEY

SAGE AND ONION STUFFING, BUTTERED BABY CARROTS, PAN FRIED BRUSSEL SPROUTS, ROAST POTATOES AND GRAVY. WITH A GREAT BIG YORKIE

SLOW COOKED BEEF SHORT RIB BOURGUIGNON

BABY CARROTS, CREAMY MASH, PICKLED RED CABBAGE AND CRISPY SHALLOTS

LEMON SOLE

(WHOLE ON BONE) WITH A CITRUS CREAM, FONDANT MASH AND MINTED GREENS

HOMEMADE ROASTED RED PEPPER NUT ROAST

BABY CARROTS, PAN FRIED BRUSSEL SPROUTS, ROAST POTATOES, GRAVY, YORKIE (OPTIONAL FOR VEGANS)

SIDES

PIGS IN BLANKETS (FOOTLONG SAUSAGE WRAPPED IN SMOKED STREAKY BACON) 4.5
EXTRA ROASTIES 4.5 EXTRA YORKIES 1.5 EXTRA STUFFING 2.5

DESSERTS

PUDS OF CHRISTMAS PAST

THE CLASSIC, CHRISTMAS PUDDING, BRANDY CREME, BRANDY SNAP PIECES

BABY CHEESUS

SELECTION OF MIXED LOCALLY SOURCED CHEESES, ROAST GRAPES, CELERY, MIXED CRACKERS AND CHUTNEY

VEGAN, NOT JUST FOR CHRISTMAS

DARK CHOCOLATE AND ORANGE BROWNIE WITH VEGAN ICE CREAM WITH A RICH CHOCOLATE SAUCE

2 COURSES £21

3 COURSES £27

TAFARN PENCEI