

Christmas Fayre Dinner

Freshly made soup of the day (V)

With herb croutons

Mulled wine poached pear (GF, V)

With or without stilton crumb

La brasserie chicken liver pate

Accompanied by rich plum chutney & thickly cut toast

Traditional Worcestershire turkey

With seasoning, chipolata, Brussel sprouts, roast potatoes, gravy

Braised beef bourguignon (GF)

Slow cooked diced beef in red wine, mushrooms, thyme with dauphinoise potatoes

Slow roasted pork belly (GF)

On braised red cabbage, sage & cider jus, dauphinoise potatoes

Grilled fillet of Seabass (GF)

French style peas, minted new potatoes

Forest Mushroom stroganoff (GF)

With braised long grain rice

Traditional Christmas pudding (V)

On a pool of rum sauce

White chocolate panna cotta (GF)

Mulled wine berry compote

Lemon cheesecake

Crushed meringue, fresh lemon curd

2 courses for £19.00 inclusive of vat

3 courses for £23.00 inclusive of vat

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Coffee & Chocolate Mint £2.50

(GF) = Gluten free dish

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(V) = suitable for vegetarians

(VE) = suitable for vegans