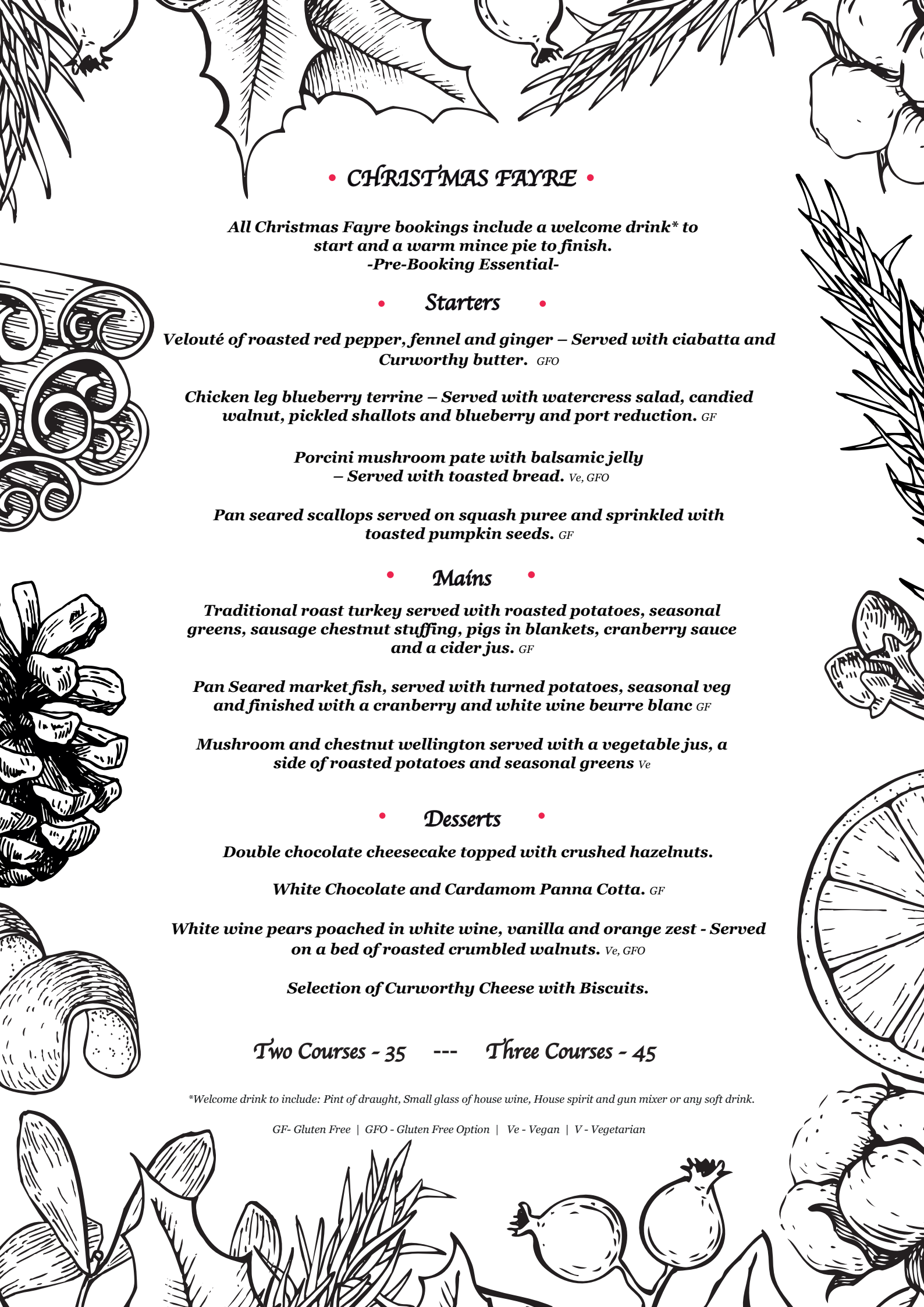




• CHRISTMAS FAYRE •

All Christmas Fayre bookings include a welcome drink to start and a warm mince pie to finish.
-Pre-Booking Essential-*

• Starters •

Velouté of roasted red pepper, fennel and ginger – Served with ciabatta and Curworthy butter. GFO

Chicken leg blueberry terrine – Served with watercress salad, candied walnut, pickled shallots and blueberry and port reduction. GF

*Porcini mushroom pate with balsamic jelly
– Served with toasted bread. Ve, GFO*

Pan seared scallops served on squash puree and sprinkled with toasted pumpkin seeds. GF

• Mains •

Traditional roast turkey served with roasted potatoes, seasonal greens, sausage chestnut stuffing, pigs in blankets, cranberry sauce and a cider jus. GF

Pan Seared market fish, served with turned potatoes, seasonal veg and finished with a cranberry and white wine beurre blanc GF

Mushroom and chestnut wellington served with a vegetable jus, a side of roasted potatoes and seasonal greens Ve

• Desserts •

Double chocolate cheesecake topped with crushed hazelnuts.

White Chocolate and Cardamom Panna Cotta. GF

White wine pears poached in white wine, vanilla and orange zest - Served on a bed of roasted crumbled walnuts. Ve, GFO

Selection of Curworthy Cheese with Biscuits.

Two Courses - 35 --- Three Courses - 45

**Welcome drink to include: Pint of draught, Small glass of house wine, House spirit and gun mixer or any soft drink.*

GF- Gluten Free | GFO - Gluten Free Option | Ve - Vegan | V - Vegetarian