

CHRISTMAS FAYRE 2021

Wednesday 1st December – Thursday 23rd December

Starters

Homemade Pea & Mint Soup with Warm Roll & Butter

Classic Prawn Cocktail with Bread & Butter

Creamy Garlic Mushrooms with Crusty Bread

Brussels Pate, Red Onion Chutney & Warm Toast

Main Course

Roast Turkey with Pigs In Blankets, Stuffing, Roast Potatoes, & Gravy

Roast Sirloin of Beef with Roast Potatoes, Yorkshire Pudding, & Gravy

Salmon with Ginger & Lemon Butter Wrapped in Filo Pastry served
with New Potatoes

Vegan Nut Roast with Vegan Roast Potatoes

(All Served With Seasonal Vegetables)

Desserts

Christmas Pudding served with Warm Brandy Sauce

Homemade Apple Crumble with Warm Custard

Vegan Cherry & Almond Bake with Vanilla Ice Cream

Cheese & Biscuits with Grapes & Chutney

Price per person - £23 three courses - £18 two courses