

FESTIVE MENU

3 COURSES FOR £34.95

STARTERS

CARROT, COCONUT & GINGER SOUP (V)

served with toasted sourdough

POTTED SALT BEEF

with horseradish crème fraîche, pickles and Melba toast

SCOTTISH SMOKED SALMON

with cured cucumber, lemon crème fraîche and sourdough

PARIS BROWN & FLAT MUSHROOMS (V)

with Dolcelatte, simmered in a creamy sauce and served on toast

ROASTED SQUASH & COCONUT SALAD (VE)

with lemon rice and sugar snaps

MAINS

ROAST TURKEY BREAST

served with roast potatoes, Cumberland pig-in-a-blanket, chestnut & cranberry stuffing, Brussels sprouts with chestnuts, roasted roots and red wine jus

SLOW-COOKED TENDER BEEF CHEEKS

with creamy colcannon, crispy roots and a merlot & mushroom sauce

PAN-FRIED SEA BASS

on saffron-dill mash with stem broccoli, roasted red peppers and sage & onion pesto

BUTTERNUT CHUTNEY, KALE & SMOKED VEGAN CHEESE TART (VE)

with Red King Edward roast potatoes, stem broccoli and roasted roots

8oz SIRLOIN STEAK

£5.00 supplement per person

with triple-cooked chips and Béarnaise sauce

DESSERTS

CHRISTMAS PUDDING (V)

with Jersey cream and amaretto custard

SALTED CARAMEL PROFITEROLES (V)

with caramel cream and popping candy

WARM POACHED PEAR (VE)

with coconut ice sorbet, candied fruits and pecans

APPLE, CHERRY & PLUM CRUMBLE TART (V)

with Bourbon vanilla ice cream

BRITISH CHEESE BOARD (V)

Taw Valley Cheddar and Garstang Blue served with Fudge's biscuits, chutney and celery

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. (V) = made with vegetarian ingredients (VE) = made with vegan ingredients (A) = contains alcohol

FESTIVE MENU BOOKING FORM

Name	
Date of booking	Time of arrival
Email	Tel no

The Festive Menu requires a £10 deposit per person at the time of booking. Booking is not confirmed until the deposit has been paid, deposits are non-refundable when cancellations are within 48 hours of booked date. The remaining balance is required on the day of the party. Where table service is offered, a discretionary service charge of 10% will be added for parties of 8 or more.

Total number of guests	Deposit paid (£10 per guest) £
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FESTIVE MENU PRE-ORDER FORM

Person's name		STARTERS				MAINS				DESSERTS						
Please list every party member here with their menu order below.		Carrot, coconut & ginger soup	Potted salt beef	Scottish smoked salmon	Paris brown & flat mushrooms	Roasted squash & coconut salad	Roast turkey breast	Slow-cooked tender beef cheeks	Pan-fried sea bass	Butternut dumey, kale & cheese tart	8oz sirloin steak +£5	Christmas pudding	Salted caramel profiteroles	Warm poached pear	Apple, cherry & plum crumble tart	British cheese board
	Total															