

Christmas Faire



3 COURSES £22.95
CHOICE OF ANY 2 COURSES £19.95

STARTERS

Roasted Butternut Squash Soup
Served with local toasted bread and butter.

Smoked Salmon Roulade
Cream cheese, dill, cucumber wrapped in Scottish smoked salmon and finished with watercress and red onion, caper dressing.

Brixworth Chicken liver pate
Chicken liver pate, toasted country bread and sweet cranberry chutney

Peppered Mushroom
On a toasted rustic bread Topped with crumbled Stilton Cheese

MAINS

Traditional Roast Turkey
With sage and onion stuffing, chipolatas, traditional roast potatoes, seasonal vegetables and gravy.

The Festive Special Beef Burger
Smoked bacon, dry aged beef, grilled brie wedge, caramelised red onions & crispy cos. All trapped in a brioche bun & oozing juice. With salted chips & pickled cranberry coleslaw.

Turkey Caesar Salad
Grilled turkey fillets, crispy bacon, anchovies, boiled egg, cos lettuce, Caesar dressing, croutons & parmesan shavings.

Swap turkey for grilled Halloumi for a vegetarian option.

Pan Fried Salmon Fillet
Fillet of salmon, on A bed on Sauté potatoes, wilted kale, and finished with a caper & dill sauce.

Sirloin Steak £3 supplement
Cooked to your Likings, served with chunky chips, grilled tomato & mushroom house salad & onion Rings.

*Why not add a steak sauce for just £1.95?
A choice of pepper /Diane or stilton*

Vegan Nut Roast
With traditional roast potatoes, seasonal vegetables, and cranberry infused gravy.

Belly of Pork
Slow roasted belly of Pork, served roast potato, vegetable & red wine jus.

DESSERTS

Rich Christmas Pudding
Served with brandy sauce.

Lemon Posset
Homemade with short bread biscuit.

Salted Caramel Chocolate Brownie
Served with cream.

Festive Cheesecake
With raspberry coulis.

Classic Cheese & Biscuits
£2 supplement
Mature cheddar, Somerset brie & blue stilton served with crackers, grapes, celery & caramelised onion chutney.

Why not add a 50ml glass of vintage port for just £3.00

*For bookings between 23rd November to 10th December when you book & pay your deposit before the 15th of November.

Christmas Faire

**MAKE YOUR
BOOKING NOW!**

**NEED SOME HELP?
ASK A MEMBER OF STAFF**

Complete your booking form and when you're ready, talk to a member of staff. Check your order and then hand it back to us with your deposit of £10 per person.

STARTERS

NUMBER
REQUIRED

Roasted Butternut Squash Soup	
Brixworth Chicken liver pate	
Peppered Mushroom	
Smoked Salmon Roulade	

MAINS

Traditional Roast Turkey	
The Festive Special Beef Burger	
Pan Fried Salmon Fillet	
Turkey Caesar Salad	
Sirloin Steak	
Vegan Sweet Potato & Sage Nut Roast	
Belly of Pork	

DESSERTS

Rich Christmas Pudding	
Lemon Posset	
Salted Caramel Chocolate Brownie	
Gingerbread Cheesecake	
Classic Cheese & Biscuits	

WINE

NUMBER
REQUIRED

White	Ren Sauvignon Blanc £20.95 New Zealand (12.5%) Zesty, ripe tropical notes and smooth finish	
Red	Dead Man's Dice Malbec £19.50 S Africa (13.0%) Deep, vibrant, intense nose of plum and dark chocolate	
Rosé	Ponte Pinot Grigio Rosato £17.95 Italy (12%) Light and delicate pink Pinot Grigio that is off-dry on the palate	
Prosecco	Ponte Prosecco Extra Dry £25.95 Italy (12%) Clean, dry and crisp with a creamy finish	
Champagne	Taittinger Brut Réserve NV £58.95 France (12%) Toasty and biscuity on nose with good weight of fruit	
Port	Taylor's Late Bottle Vintage Reserve £36.95 Glass £4.45 Portugal (20.0%) Delightful deep prune fruit flavours	

Special requirements

Please enclose a deposit of £10 per person with your completed booking form.

I enclose a deposit/payment to the value of

£

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

FOR OFFICE USE ONLY

YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time