

Christmas Fayre Menu

From
1st December to 23rd December



Three Course £21.50

Starters

Soup (V)

*Chef's Spicy Carrot Veloute, Rocket, Coriander & Ginger Soup
Served with Crusty Bread & Butter.*

Game Terrine

Mosaic of Game Terrine with Home Made Beetroot Jelly & Melba Toast

Figs & Goats Cheese (V)

Bake Figs & Goats Cheese Served with a Walnut Salad

Green Lip Mussels

Green lip mussels stuffed with Brandy & Almonds

Wild Mushroom Tart (V)

Wild Mushroom Spinach & Pesto Tart



Main Meals

Herdwick Lamb Shoulder

Slow cooked diced Church Style Herdwick Lamb Shoulder with black pudding, Horse Radish Mash, Honeyed Baby Vegetables, Port & Redcurrant Jus

Honey Roasted Belly Of Pork

Honey Roasted Belly Of Pork, Served with Creamy Mash & Seasonal Vegetables with Soy, Cider & Star Anise Sauce

Baked Fillet of Hake

Baked Fillet of Hake with Beetroot & Winter Salad

Traditional Roast Turkey & Seasoning

*Roasted Turkey Breast with Cumberland Stuffing
Meat Pan Roast Potatoes, Creamy Mash Served with
Seasonal Vegetables, Smokey Bacon Bread Sauce
and a Rich Turkey Gravy*

Butternut Squash (V)

*Roasted Celeriac & Almond gateau
with Bulgar Wheat Salad Butternut Squash
& Madeira Sauce*

Strands Desserts

**Traditional Christmas Pudding
Served with Cinnamon Custard*

** Sticky Toffee Pudding & Vanilla Ice- Cream*

** Plum & Apple Crumble & Custard*

** Mixed Berry Cheese Cake*

Coffee and Mince Pie Optional £2.50