



Christmas fayre

menu

2 course 29.⁹⁹ | 3 course 34.⁹⁹

To start

Roast red pepper & plum tomato soup, house breads, flavoured butter (v)

Mushrooms & “black bomber” cheddar on toast (v)
sautéed mushrooms, toasted sourdough, garlic butter, black bomber crumb

Smoked mackerel parfait, beetroot & potato salad, horseradish, pickled cucumber

Ham hock terrine, toasted sourdough croutes, piccalilli, pea salad

Mains

ALL MAINS ARE SERVED WITH CARRAWAY GLAZED ROOT VEGETABLES,
BRAISED RED CABBAGE, SPROUTS & SAGE BUTTER

Roast Turkey breast, duck fat roast potatoes, cranberry stuffing, roasting gravy

Confit pork belly, fondant potato, black pudding, sour apple, jus

Beetroot & walnut roast, thyme & garlic roast potatoes, vegetarian gravy (v)

Baked cod loin, curried cauliflower, mango, coriander

Desserts

Christmas pudding, brandy sauce

Chocolate orange cheesecake, honey cream

Chocolate delicie, sour berries, vanilla cream

Cheese & biscuits - mature cheddar, stilton, grapes, biscuits, chutney



The
Pantry
— EVENT CATERING —

PLEASE CONTACT US FOR ALLERGEN INFORMATION

