

M FARE YENDIG

AVAILABLE 1ST - 24TH DECEMBER WEDNESDAY - SATURDAY | 5PM - 8PM

2 COURSES £24.95 | 3 COURSES £29.95





SOUP OF THE DAY Served with warm bread and butter.

DUCK & ORANGE PÂTÉ Served with cranberry and onion chutney, toast and salad garnish.

> POACHED SALMON & PRAWN COCKTAIL Served with brown bread.

SMOKED SALMON & BEETROOT GRAVLAX BRUSCHETTA Served with salad and raspberry dressing.

> BRIE & MUSHROOM TART Served with salad and finished with toasted walnuts.

MAINS

(all served with seasonal vegetables)

ROAST TURKEY DINNER Served with pigs in blankets, stuffing and all the trimmings.

ROSEMARY ROAST STRIP LOIN OF BEEF Served with herb roast potatoes and roast meat and red wine jus.

SALMON FILLET Stuffed with prawn mousse and served on roasted tomato sauce with lemon and herb butter new potatoes.

SLOW ROASTED LAMB SHANK

Served with cranberry jus, pickled red cabbage and creamed mash potatoes.

WILD MUSHROOM, ROASTED CHERRY TOMATO & GREEN PESTO RISOTTO

Served with parmesan crisps and finished with truffle oil.

DESSERTS

CHRISTMAS PUDDING Served with brandy sauce.

CHEESE BOARD Served with cranberry jam, honey, toasted walnuts and biscuits.

> ORANGE & STRAWBERRY FOOL Served with biscotti biscuits.

WHITE & MILK CHOCOLATE LOG Served with cream or ice cream.

TREACLE & CINNAMON SPONGE

Served with custard, cream or ice cream.

Pre-order only. A £10 deposit per person is required when making a booking.