Pre panto menu

Wednesday to Sunday 12pm to 6pm

(Available from 25th November until the 23rd December)

Two course £25 Three Course £33

Starters

Soup of the day, warm crusty bread roll (can be GF)

Chicken liver pâté, spiced plum chutney, oatcakes

Breaded brie bites, pistachio crumb, chilli and cranberry jam

Roast beetroot and whipped tofu, orange purée, sourdough crisps, candied walnuts, pickled shallot

Mains

Butter roast turkey, chipolata, skirlie, roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts & pancetta, braised red cabbage (can be GF/DF)

Slow cooked Mulled wine beef cheek Pomme purée, glazed baby carrots, pangrattato (can be HG without pangrattato) **£4.00 supplement**

Beer battered haddock goujons, salad, hand cut chips and tartare sauce (can be DF)

Vegan burger, Plant based burger, plant based bacon, vegan brioche bun, vegan cheese, gherkin, lettuce, tomato, hand cut chips (DF, Vegan, can be Vegetarian)

Carved flatiron steak 'frites' 225g (8oz) A juicy steak with a firmer bite, marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce (can be GF/DFf) **£8.00 supplement**

Fennel's famous beef burger, toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce, hand cut chips (can be GF & DF)

Sweets

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Maple and cinnamon baked pears, vegan vanilla ice cream, date caramel sauce, candied hazelnuts (vegan, DF and can be GF)

Selection of ice cream and sorbet or vegan gelato, (DF, can be GF, can be Vegan)

Christmas pudding, brandy anglaise, redcurrants (can be Vegan with vanilla gelato, GF alternative available)

Sweet of the day, ask your server for details