

CHRISTMAS FAYRE MENU

2 COURSES £31.95 3 COURSES £37.95

TO BEGIN

SMOKED SALMON ^(GFO)

Served on a bed of horseradish crème fraîche crostini's topped with pickled red onion

HAM HOCK TERRINE

Served with melba toast, relish, and a dressed salad

POPCORN HALLOUMI

Lightly battered tempura halloumi cheese served with sour cream and pomegranate

WINTER VEGETABLE SOUP ^(V, VG, GFO)

Seasonal root vegetable winter soup topped with parsnip crisp and served with a warm bread roll & butter

MAINS

ROAST TURKEY ^(GFO)

Hand carved turkey with all the trimmings

PAN ROASTED RED SNAPPER

Served with roasted cherry tomatoes, samphire potatoes, asparagus and a sofrito sauce

BEETROOT WELLINGTON ^(V, VG)

Roasted beetroot wrapped in puff pastry served with all the trimmings

PORK BELLY ^(GFO)

Cider roasted pork belly served on a bed of carrot & swede mash, brasied red cabbage, pig in blanket, stuffing and red wine gravy

DESSERTS

TOFFEE & HONEYCOMB CHEESECAKE ^(V, GF)

Served with ice-cream

STICKY TOFFEE CHRISTMAS PUDDING ^(V)

Warm traditional Christmas pudding served with brandy custard

ORANGE & PASSION FRUIT TART ^(V)

Served with fresh raspberries and a Chantilly cream

CHRISTMAS PUDDING SUNDAE ^(V)

Crumbled chunks of Christmas pudding with brandy sauce cream and ice-cream

Vegan friendly sorbet also available

VG=VEGAN • DF=DAIRY FREE • GFO=DISH CAN BE ALTERED TO GLUTEN FREE
• DFO=DISH CAN BE ALTERED TO DAIRY FREE • VGO=DISH CAN BE ALTERED TO VEGAN

Please make staff aware of any food allergies or dietary restrictions. There are allergens present in the kitchen, and although precautions can be taken, cross contamination cannot be guaranteed.

PUB & KITCHEN
BY DAVENPORTS



PRESENTS

A
CRACKER
OF
A
CHRISTMAS

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BY DAVENPORTS