

CHRISTMAS FAYRE

A FESTIVE FEAST MENU

TWO COURSES: £27.95
THREE COURSES: £33.95



GREAT BRITISH INNS

CHRISTMAS FAYRE MENU

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STARTERS

BREADED BRIE WEDGES

Coated in a golden bread crumb served with cranberry jam.

PRAWN & CRAYFISH COCKTAIL

Iceberg lettuce, Marie Rose sauce & served with sourdough bread & butter.

CREAMY GARLIC MUSHROOMS

Served with toasted ciabatta.

DUCK & ORANGE PATE

Served with onion chutney & sliced toasted baguette.

CHICKEN TERIYAKI SKEWERS

Tender chicken marinated in sweet teriyaki glaze, topped with sesame seeds & spring onions.

BUTTERNUT SQUASH & CRANBERRY SOUP

Served with rustic bread & butter.

MAINS

TRADITIONAL CHRISTMAS PORCHETTA

Slow-roasted British pork belly with cranberry stuffing & crisp golden crackling.

SLOW-ROASTED DUCK LEG

Served with buttery new potatoes, seasonal vegetables & a cranberry sauce.

PAN-ROASTED SEABASS FILLETS

Parsnip purée, fondant potato, buttered kale, glazed carrots, crispy pancetta & beurre blanc

CAULIFLOWER CHEESE TART

Cauliflower tossed with a silky rich dairy free cheese sauce, topped with golden breadcrumbs, served with garlic roasted potatoes, winter vegetables & gravy

FESTIVE BURGER

Beef Patty with sliced turkey, stuffing, brie & cranberry sauce, topped with a pig in blanket, in a brioche bun with thick-cut chip & slaw.

OUR FAMOUS CHRISTMAS CARVERY

Served with your choice of sides & trimmings:

Stuffing balls, pigs in blankets, Yorkshire puddings, roast potatoes, honey-roasted parsnips, seasonal vegetables, cauliflower cheese, creamed leeks, bread sauce, & a selection of gravies.

TURKEY WITH ORANGE & THYME

21 DAY AGED MATURE BRITISH BEEF

VEGAN

WELLINGTON SLICE

HONEY GLAZED GAMMON

CHRISTMAS PIE

DESSERTS

APPLE & WINTER BERRY CRUMBLE

A medley of seasonal berries topped with a golden buttery crumble, served with warm vanilla custard.

CHRISTMAS PUDDING

Traditional Christmas pudding served with brandy sauce & custard.

GINGERBREAD ROULADE

Spiced gingerbread sponge layered with smooth creamy mousse.

DOUBLE CHOCOLATE BROWNIE

Homemade brownie served with vanilla ice cream.

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Smooth white chocolate cheesecake with raspberries on a crisp biscuit base, served with ice cream.

WHITE CHOCOLATE LEMON & MASCARPONE GATEAUX

Vanilla sponge layered with white chocolate, mascarpone & lemonscento mousse, served with vanilla ice cream.

*Dishes may vary slightly from the menu depending on stock availability.

*Dishes will be free of allergens only upon request

 Vegetarian  Vegan on request  Vegan  Gluten Free

 ALLERGENS: It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.