# CHRISTMAS FAYRE



### STARTERS

Crispy Tempura Cauliflower Fritters, Curry Mayo & Coriander Cress (v)

Roasted Red Pepper & Tomato Soup, Bread & Butter (v)

Gin Cured Salmon, Roasted Beets, Radish & Lemon Creme Fraiche

Warm Homemade Black Pudding & Pork Sausage Roll – Celeriac Remoulade

## MAINS

Butter Roasted Turkey Breast, Xmas Stuffing, Pigs in Blankets & Roasted Potatoes

Roast Pork Belly, Champ Mash, Homemade Black Pudding - Cider & Mustard Cream

Three Cheese & Leek Souffle, House Salad & Roasted Potatoes (v)

Grilled Sea Bass, King Prawns, Nduja & Tomato Butter, Tenderstem & New Potatoes

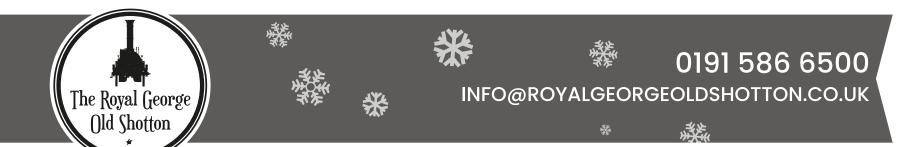
Vegetables, Roasted Parsnips, Sprouts & Bacon served for the Table

#### DESSERTS

Christmas Pudding – Brandy Sauce
Sticky Ginger Sponge – Vanilla Custard
Chocolate Orange Cheesecake – Vanilla Ice Cream
Raspberry & White Chocolate Trifle

2 COURSES £20 3 COURSES £25

FROM 27TH NOV TILL 30TH DEC NOT AVAILABLE SUNDAYS (EXCEPT 24TH FROM 5:00-7:00)



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Name of I	Booking:			FAYRI
Date	_ Time N	Time Number of Guests		osit Paid
NAME	STARTER	MAIN COURSE	DESSERT	ALLERGENS/DIETARY

Please note any allergens or dietary requirements next to the appropriate guest.

#### T&C's

For Tables of 6 or more a £10 per person deposit is required to confirm the table.

We request tables of 6 or more to provide a pre-order 48hrs prior to your booking.

All deposit will be redeemed from the final bill, no cash can be returned.

24hrs notice is required for any cancellations or amendments,

unfortunately deposits will not be returned after this time.

This menu will be available between 27th Nov - 30th Dec (not available on Sundays, except 24th from 5-7)