



CHRISTMAS FAYRE MENU

AVAILABLE THROUGHOUT DECEMBER

TWO COURSES FOR 19.95 or THREE FOR 24.95

STARTERS

HOT POT OF VEGETABLE BROTH (v)

With a crusty bread roll

HAM HOCK TERRINE

Garnished with pickled vegetable ribbons and homemade piccalilli

BRIE, RED ONION & CRANBERRY TARTLET (v)

With rocket and a balsamic glaze

CRAYFISH & WATER MELON COCKTAIL

With a spiced tomato salsa

MAIN COURSES

TRADITIONAL ROAST TURKEY

With fluffy roasted potatoes, Brussel sprouts, carrots, honey roasted parsnips, cranberry sauce, pigs in blankets, sage & chestnut stuffing & Yorkshire pudding

SLOW BRAISED SHIN OF BEEF

Set on buttered mash, roasted root vegetables and served with a rich red wine and star-anise gravy

PAN ROASTED NORTH ATLANTIC SALMON

On a bed sauté potatoes, sweet chorizo & cherry tomatoes, topped with a lemon & herb dressing

CREAMY RISOTTO (v)

Crispy Brussel sprouts, broad beans, peas, leeks and topped with parmesan

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (v)

Topped with authentic brandy sauce or whipped cream

WARM CHOCOLATE & PISTACHIO TART (v)

served with cherries steeped in spicely rum

HOMEMADE VANILLA CHEESECAKE (v) GINGERBREAD, CLEMINTINE & PROSECCO TRIFLE (v)

Topped with mulled wine flavored forest berries

MADE IN TICKNALL



Unfortunately, we cannot guarantee that any of our dishes are gluten or nut free.

If you suffer from food allergies or intolerances, please ask for assistance.