

Christmas Fayre

CREAM OF HONEY ROAST PARSNIP, CELERIAC & ROSEMARY SOUP, HERB OIL, CROUTONS (V)

SMOKED HADDOCK, COD & SPRING ONION FISHCAKES, REMOULADE, WATERCRESS SALAD

CRISPY BELLY PORK, BLACK PUDDING CRUMB, CIDER & SAGE JUS, APPLE PUREE

TOASTED SOURDOUGH BRUSCHETTA, HERITAGE TOMATOES, MOZZARELLA, BASIL, BALSAMIC GLAZE (V)

BUTTERMILK FRIED CHICKEN STRIPS, SIGNATURE BBQ GLAZE, CRISPY ONIONS, ASIAN SLAW

ROAST TURKEY BREAST, PAN GRAVY, PIG IN BLANKET, SEASONING, CRANBERRY SAUCE, DUCK FAT ROASTIES, CREAMED POTATOES, FRESH MARKET VEGETABLES

BRAISED WELSH BEEF, BRANDY & GREEN PEPPERCORN CREAM SAUCE, GARLIC CRUSHED NEW POTATOES, FRESH MARKET VEGETABLES (NGCI)

PAN FRIED SEABASS, PAPPARDELLE PASTA RIBBONS, WHITE WINE, PRAWN & TARRAGON CREAM SAUCE, PEA SHOOT GARNISH

MOROCCAN STYLE ROAST VEGETABLE & APRICOT TAGINE, HERB COUS COUS, FLATBREAD (VE)

SLOW ROASTED DUCK LEG, CARAMELISED ORANGE & COINTREAU SAUCE, FONDANT POTATO, FRESH MARKET VEGETABLES (NGCI)

TRADITIONAL CHRISTMAS PLUM PUDDING, BUTTERSCOTCH BRANDY CREAM SAUCE (V)

FESTIVE BELGIAN WAFFLE, BARA BRITH ICE CREAM, MULLED WINE SYRUP, WINTER BERRIES (V)

RASPBERRY & WHITE CHOCOLATE BRULEE CHEESECAKE, WHITE CHOCOLATE CHIP ICE CREAM (V)

TAVERN CHOCOLATE BROWNIE, TOFFEE SAUCE, VANILLA ICE CREAM (NGCI, V)

SALTED CARAMEL PROFITEROLES, HONEYCOMB ICE CREAM, CHOCOLATE SAUCE (V)

2 COURSE MEAL £32 3 COURSE MEAL £38
PRE-ORDER REQUIRED AND PAYMENT IN FULL

PLEASE NOTE THAT SOME DISHES MAY CONTAIN TRACES OF NUTS. ALL OUR FOOD IS FRESHLY PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT. PLEASE LET US KNOW IF YOU HAVE A SPECIAL DIETARY REQUIREMENT AND WE WILL ENDEAVOUR TO CATER TO YOUR NEEDS.

MAJORITY OF DISHES CAN BE ALTERED TO CATER FOR NGCI

(V) - VEGETARIAN (VE) - VEGAN NGCI - MADE WITH NON-GLUTEN CONTAINING INGREDIENTS