

TAVERN FAYRE

CHRISTMAS MENU

Our 3-course festive menu runs from 30th November until 24th December (excluding Mondays).

Bookings taken Tuesday – Saturday.

Standard 3-course: £28.55 / Light 3-course (OAP only): £21.95

Christmas Eve Standard 3-course: £32.55 / Light Christmas Eve 3-course: £25.95

Starters

Black Pudding Bomb

Filo pastry parcel with red onion marmalade, an apple & sage compote & English mustard cream.

Seasonal Melon *Ve*

With a mango coulis & blueberry sorbet.

Chicken Liver Pate *GF on request*

*With a cranberry, red onion & mulled wine chutney.
With toast & butter.*

Tomato, Red Pepper & Sweet

Potato Soup *V, Ve on request*

Served with bread & butter.

Main Dishes

All our main dishes are served with seasonal vegetables as well as roast & mashed potatoes.*

Festive Turkey Dinner* *GF on request*

With all the traditional seasonal trimmings.

Beetroot, Garlic & Sage Risotto *Ve, GF*

Garnished with parsnip crisps.

Fillet of Scottish Salmon* *GF*

With a white wine & grape sauce finished with cream.

Brisket of Beef* *GF*

With a blackberry & port wine sauce.

Desserts

Christmas Pudding *V, GF on request*

Traditional Christmas pudding with brandy sauce.

Festive Dessert *V*

Choose from our festive display.

Hot Apple Pie *V*

Served with custard or cream.

Medley of Ice Creams *V, Ve on request*

A medley of chocolate, strawberry & vanilla served with a wafer. Or on request: 3 scoops of dairy-free vanilla.

GF: Gluten Free / V: Vegetarian / Ve: Vegan. Any dishes labelled with 'on request' must be asked for in advance. Please speak to one of our management team if you require advice about ALLERGENS which may be present in our food & drinks or if you suffer from any form of food intolerance as all dishes are subject to modification by our Chefs. There may be some bones still present in our fish.