



## Christmas Fayre Menu

Available to tables of 10 or more - 2 courses £20.00 per person - 3 courses £25.00 per person

### To start

#### Gambas PilPil (*This dish can be HOT!*) £1.00 supplement

Pan fried King prawns with a chilli & garlic oil 'Spanish style'! With freshly baked sourdough bread

#### Potted chicken liver & Madeira pate

Spiced butter, apple & cider chutney & crispy baked sour dough croûtes

#### Spicy chicken & crushed peanut salad

Char-grilled chicken fillets with a spicy ginger, garlic & chilli marinade. With crunchy raw vegetables, red chillies, bean sprouts & baby gem salad, soy lime dressing & micro coriander

#### Walnut crusted goats cheese

Oven baked. With homemade red onion marmalade, fresh baked sourdough bread & wild Italian rocket

#### Cookfella's Deli platter (Veggie platter optional)

A selection of Continental cured meats, wild Italian rocket, Mediterranean mixed olives, artichoke hearts, Manchego cheese & sun blushed tomatoes with fresh baked bread

#### Duo of melon

Caramelised oranges & a saffron & orange syrup

### Main event

#### Turkey, chestnut & cranberry roulade

Roasted escalope of free range turkey breast with a cranberry & chestnut farce, Colcannon potato cake, sage & onion gravy

#### Halloumi, sweet potato & sun blushed tomato strudel

Warm salad of roasted vegetables & potatoes. Pesto dressed leaves

#### The Jingle burger

Our turkey, pork & sage pattie char-grilled & topped with French Brie & Wensleydale smoked dry cured bacon. Spiced cranberry relish & baby spinach, served in a brioche bun with a side of our sea salted duck fat roasties & jug of gravy

#### Herb rolled pork loin

Grain mustard mash, Doreen's black pudding, buttered fine beans & honey jus

#### Roasted chunky loin of Hake

Parsley buttered smashed baby potatoes, wilted samphire, pea cream & fresh pea tendrils

#### Himalayan salt cured, dry aged 8oz rump steak

With seas salted skinny fries, our herb slaw, water cress, vine tomato & field mushroom

(Add a sauce too? Blue cheese, Diane or soft green peppercorn & brandy £1.50)

#### Beef Rendang

Spiced Indonesian beef curry flavoured with over 17 ingredients including lemon grass, ginger, red chilli & coconut milk. Fried shallots, toasted coconut, micro coriander & mixed rice

### Sweet stuff

Vanilla seed & mascarpone cheesecake  
Salted caramel sauce & toffee popcorn

Baileys & white chocolate caramelised bread & butter  
pudding, dark chocolate sauce

Forest berry ice cream gateau  
Berry compote & Chambord & blackberry coulis

Platter of farmhouse cheeses with chutney & biscuits

Christmas pudding with caramelised Brandy sauce

Belgian dark chocolate & hazelnut Brownie  
Served warm with chocolate sauce, vanilla seed gelato  
& crème Anglaise

If you have any allergens or would prefer a plain cooked dish, then please ask to speak with a member of our team before the event

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Cooked with passion & served with love  
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## Terms & conditions

Available to tables of 10 or more

2 courses £20.00 per person

3 courses £25.00 per person

Minimum requirement is **2 courses** to be **pre ordered 5 days** prior to event

A £10.00 deposit per person is required to secure your booking. This will be payable upon confirmation of booking. Please note that your enquiry is held as provisional until deposit is received. If no deposit is received 7 days prior to the event, we reserve the right to sell the table

This will be non refundable from 7 days prior to your event

Please use the attached sheet to enter your parties food choices

Please note that service charge is NOT included. This will be at your discretion.

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