



CHRISTMAS FAYRE MENU 2025

2 Courses £33 3 Courses £38

(A Discretionary 10% Service Charge will be added to your Bill)

26th November – 21st December

(Not Saturday Evenings or Sunday Lunches)

(Closed Mondays & Tuesdays)

Large parties please contact Angela 020 8777 8433

A Glass of Prosecco on Arrival

STARTERS

Bubble & Squeak Cake with Poached Egg & Hollandaise Sauce

Grilled Goats Cheese with Pan-fried Pears, Pesto & Tomato Sauce (N) (GF)

Fresh Soup of the Day (GF)

Tomato & Cannellini Beans & Nduja Bruschetta (S)

Gnocchetti Sardi with Creamy Smoked Salmon & Baby Spinach

Spinach & Ricotta Crêpe on Tomato Salsa & Parmesan Cream Sauce

MAINS

Traditional Roast Turkey, Bacon wrapped Chipolata, Sage & Chestnut Stuffing & Cranberry Sauce (N)

Rib-Eye Steak with Mashed Potatoes & Diane Sauce

Corn-fed Supreme of Chicken with Tarragon Jus, Caramelised Shallots & Mashed Potatoes

Fresh Cod with Duo of Mustard Cream Sauce (GF)

Steak & Ale Pie with Puff Pastry & Mashed Potatoes

Sumac Roasted Beetroot & Squash with Halloumi, Broccoli & Mixed Leaves (V) (GF)

SELECTION OF HOMEMADE DESSERTS

Christmas Pudding with Brandy Sauce (N)

Fresh Fruit Salad (GF) (DF)

Crème Brûlée (GF)

Chocolate & Caramel Tart

Key Lime Pie Cheesecake

Apple Crumble Blondies with White Chocolate Ice Cream

Selection of Ice Cream

(S) = Spicy (N) = Nuts (V) = Vegetarian

(GF) = Gluten Free (DF) = Dairy Free

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lob-

NAME OF PARTY:

DATE OF PARTY:

	NAME	STARTER	MAIN	DESSERT
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IF ORDERING STEAK OR LAMB PLEASE INDICATE HOW YOU WOULD LIKE IT COOKED

Example: **WELL-DONE / MEDIUM / MEDIUM-WD / RARE**