

CHRISTMAS FAYRE DINNER MENU

STARTERS

Celeriac and Truffle Soup, Bread Roll

Baked Camembert, Rosemary Focaccia

Prawn and Crayfish Cocktail, Sherry Infused Marie Rose, Mini Loaf

Potted Ham Hock, Grain Mustard, Brown Toast

MAIN COURSE

Turkey Breast, Roasted Potatoes, Pigs in Blankets, Sage and Onion Stuffing
Grand Reserve Sirloin of Beef, with Yorkshire Pudding and Red Wine Jus
(our Beef is served Pink unless otherwise requested)
Pan Fried Salmon Fillet, Crushed Potatoes, Leeks, Mussels, White Wine Sauce
Wild Mushroom and Chestnut Tagliatelle, Garlic Bread

DESSERT

Home Made Christmas Pudding, Brandy Sauce

Brockley Hall Cheese Plate, Quince Membrillo, Grapes and Crackers

Chocolate and Passion Fruit Cheesecake, Chocolate Biscuit, Passion Fruit Curd

Clementine and Pistachio Pavlova

Coffee and Petite Fours

Please Advise Your Server of any Allergies Dietary Requirements

2 Courses £38.953 Courses £43.95

Available 5pm-9pm from Monday to Sunday

From Thursday 27th November until Tuesday 30th December

Booking Highly Recommended to Avoid Disappointment