

Adults £49.50pp/Under 12's £22.50

Serving from 12pm – 5pm

Chilled duo of Honeydew & Galia Melon

With seasonal fruits & champagne Sorbet drizzled with Mango Coulis

Smoked Salmon, Prawn & Avocado Salad

With crisp iceberg lettuce, cherry tomatoes, Marie Rose sauce & lemon wedge

# Smooth Chicken Liver Pate

With a toasted bloomer & Caramelised red onion chutney

Wee' black pudding bonbons

Delicious black pudding balls in breadcrumbs with a fresh apple & bramble chutney

# Cream of Tomato & Roasted Red Pepper Soup

#### Traditional Roast Turkey

Sage & cranberry stuffing, pigs in blankets, Homemade Yorkshire pudding, Creamed potatoes, duck fat roast potatoes, Brussel sprouts with pancetta, roast parsnips & Golden Gravy

# Slow Braised Beef

In a rich port wine, onion & mushroom jus with homemade Yorkshire pudding, Creamed potatoes, duck fat roast potato, Brussel sprouts with pancetta, roast parsnips & pigs in blankets.

# Pan seared fillet of Seabass

With a herb potato cake, seasonal vegetables, curried celeriac crisps & drizzled with a lemon & thyme sauce

# Goats Cheese, Mushroom & Cranberry Wellington

With sage & cranberry stuffing, , Homemade Yorkshire pudding, Creamed potatoes, duck fat roast potatoes, Brussel sprouts, roast parsnips & Golden Gravy

**Traditional Christmas Pudding** 

With brandy custard

Apple & Pear Crumble

With honeycomb ice-cream & toasted Almonds

Vanilla Panna Cotta

With a winter berry compote

The Fairburn Christmas Cheese Board

A selection of cheese, biscuits, grapes & Chutney