

The Venue Christmas Fayre Menu

STARTERS

Today's Soup (v)

Our chef's homemade soup of the day, served with croutons and a warm rustic roll

Chicken & Duck Terrine (gf**)

Our butchers chicken thigh and duck leg terrine, served with garlic and rosemary focaccia, red onion marmalade and mixed salad

Mushrooms on Toast (v) (gf**)

Assorted pan fried mushrooms bound together in a rich, creamy peppercorn and Stilton sauce, served on toasted ciabatta

Smoked Haddock Fishcake

Fresh Fleetwood smoked Haddock with fresh parsley, applewood cedar cheese and creamed potatoes, served with a mixed leaf salad.

Spring Rolls (ve)

A selection of stir fried vegetables wrapped in crispy filo pastry, served with sweet chilli sauce

MAIN COURSES

Roast Turkey with the Trimmings (gf**) (v)

Hand-carved Traditional roast Turkey served with sage and onion stuffing, oven roasted carrots, Brussel sprouts, roast and mashed potatoes, Yorkshire pudding, Cumberland wrapped in streaky bacon blanket and our famous roast gravy

Christmas Burger

Our butcher's 100% beef burger, topped with softened brie, best back bacon and cranberry compote served in a brioche bun with onion rings and our thick cut chips

Festive Pie

Our delicious homemade pie filled with chunks of turkey breast, gammon ham, field mushrooms, sage and onion bound in a white wine and cream sauce oven baked in shortcrust pastry and served with seasonal vegetables and herb roasted potatoes

Sea Bass (gf**) (£2.00 supplement)

Two pan fried sea bass fillets served on a bed of basil and pine nut linguini, garnished with sweet cherry tomatoes and topped with fresh parmesan shavings

Sirloin Steak (gf**) (v)

*(upgrade to fillet steak for £5)
Our butcher's finest 6oz sirloin steak, cooked to your liking smothered in our luscious peppercorn sauce, with grilled tomato, garden peas, onion rings and our thick cut chips*

Belly Pork

Mouth-watering belly pork slow roasted in a cider and honey jus, piled high on a bed of sage and onion mashed potato with a side of festive vegetables

Sweet Potato & Cashew Tart (ve)

A shortcrust pastry tart with a combination of sweet potato, cashew nuts and apricot chutney, topped with crunchy seeds and nuts accompanied by new potatoes and seasonal greens

Butternut, Brie & Beet Tart (v) (gf**)

A hand crafted pastry tart filled with butternut squash, beetroot chutney, Brie and Vintage Cheddar cheese and truffle infused olive oil served with herb roasted potatoes and seasonal vegetables

DESSERTS

Perfectly Baked Apple Tart (ve)

Served with vegan ice cream

Luxury Christmas Pudding (v)

Smothered in traditional brandy sauce

Ice Cream Assortment (ve**) (gf**)

Refreshing quality ice cream served with a crisp wafer

Our Famous Sticky Toffee Pudding (v)

Smothered in piping hot custard

Chocolatey Orange Cheesecake (ve) (gf)

Served with vegan vanilla ice cream

Two Courses 17.95 per person

Three Courses 21.95 per person

Available all day everyday. (excluding Christmas Day)

Please inform your server of any allergy's when ordering as some dishes do not come gluten free and vegan as standard.