



Christmas Fayre



Starters

- Leek and potato soup, cheese and onion scone (VGO, GFO)
- Chicken liver parfait, balsamic onion confit, toasted sourdough (GFO)
- Crispy coated warm goat cheese, onion confit, dressed leaves (GFO)
- Smoked haddock and chive fishcakes, lemon caper mayo
- Duck spring rolls, sweet chilli dipping sauce (VGO)



Mains

- Roast free range turkey, roast potatoes, herb roasted root vegetables, mash, winter greens, sage and onion stuffing, pig in blanket, pan gravy (GFO) (VGO nut roast)
- Slow braised pork belly, creamy mash, pan gravy, seasonal greens (GF) (+£4 supplement)
- Free range chicken breast, Yorkshire cheddar, leek and mustard sauce, creamy mash, seasonal greens (GF) (Halal)
- Mixed lentil and vegetable cottage pie, crushed new potato and chive topping, seasonal greens (GF, VGO)
- Pan fried fillet of salmon, saute new potatoes, seasonal greens, watercress sauce (GF)



Desserts

- Traditional Christmas pudding, brandy sauce (GFO, VGO)
- Apple and blackberry crumble, custard (GFO, VGO)
- Vanilla bean panna cotta, berry coulis, Florentine biscuit (GF)
- Baileys cheesecake, chocolate cream, crushed hazelnuts
- Cheese Board: stilton, brie and aged cheddar, onion chutney, crackers (GFO) (+£4 supplement)



2 courses £27 / 3 Courses £33

Parties of 8 or more guests, we require a food pre order one week prior to your booking

Please inform us of any allergens or dietary requirements

VGO – vegan option available, GF – gluten free, GFO – gluten free option available





THE SCULLERY

KITCHEN & BAR

