

# CHRISTMAS FAYRE MENU

2 Course - 28

3 Course - 35

# RAILWAY

— *Dorridge* —

## FOR THE TABLE

Olives - 4 | Garlic loaf - 8 | Warm focaccia, balsamic glaze & olive oil - 4.5

## STARTERS

**White onion soup**, garlic & gruyere soldiers (v,vgo)

**Chicken liver parfait**, mulled wine, clementine & apple chutney, whipped butter, grilled sourdough (gfo)

**Caramelised shallot & goats cheese tart**, roquette, sherry & balsamic syrup (v)

**Garlic & chilli prawn**, sourdough & lemon slice (+£3 supplement) (gf)

## MAINS

**Slow-cooked blade of beef**, gratin potatoes, glazed carrot, seasonal veg, bourguignon sauce (gf)

**Warwickshire turkey ballotine**, cranberry & chestnut stuffing, pigs in blankets, duck fat potatoes, seasonal greens, gravy

**Pan-fried Cod**, bubble & squeak hash, fine beans, poached egg, chive & white wine sauce (gf)

**9oz Sirloin Steak**, truffle chips, tomato, shallot & peppercorn sauce (+£3 supplement) (gf)

**Maple roasted butternut squash risotto**, candied pumpkin seed, spinach, crispy sage, pecorino cream (v, vgo)

## DESSERTS

**Christmas pudding**, clotted cream, mulled wine syrup & brandy sauce

**Apple crumble**, brandy custard & winter berries

**Chocolate truffle torte**, berry sorbet & winter berry compote

**Cheese plate**, selection of cheeses, quince chutney, crackers, grapes (gfo) + £2.50 (v)

**Ice cream selection** (3 scoops) (gfo)

## SIDES

Pigs in blankets - 4

Roasted potatoes - 4

Garlic green beans - 3.5

Seasonal greens - 3.5

Mash potatoes - 4

Stuffing - 3

AVAILABLE MON - SAT ONLY - 27.11 - 23.12 | DISHES MAY CHANGE DUE TO PRODUCT AVAILABILITY

10% DISCRETIONARY SERVICE CHARGE ADDED TO ALL TABLES | TABLES OVER 8 REQUIRE A PRE-ORDER

