

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 hake, 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

