



THE RISING SUN

Christmas Fayre 2021

Starters

Homemade Celeriac, Chestnut and Pancetta Soup
served with warm bread roll and butter

Mini Brie Wedges

with cranberry sauce and baby leaves

Chicken Liver Parfait

with a redcurrant and spiced cordial drizzle and served
with on toasted ciabatta with baby leaves

Prawn & Crayfish Cocktail

fresh prawn and crayfish tails in a marie rose sauce served
on a bed of salad with paprika and lemon wedge with
wholemeal bread and butter

Mains

Traditional Roast Turkey

succulent turkey breast with chef's turkey gravy, roast
potatoes, honey glazed parsnips, Brussel sprouts and
chestnuts, pigs in blankets, sausage, sage, onion and
chestnut stuffing balls wrapped in streaky bacon with
seasonal vegetables

Roast Sirloin of Beef (Add; £2.00)

slow roasted sirloin of beef with chef's beef gravy, roast
potatoes, honey glazed parsnips, Brussel sprouts and
chestnuts, homemade Yorkshire pudding and seasonal
vegetables

(V)Chef's Homemade Nut Roast

homemade chestnut, walnut and cranberry roast with
chef's vegetarian port gravy served with roast potatoes,
honey glazed parsnips, brussel sprouts, seasonal
vegetables and chestnuts and sage and onion stuffing balls

Slow Roasted Belly of Pork

with dauphinoise potatoes, fine green beans, turned
carrots and a cider and mustard gravy

Pan Fried Salmon and Vegetable Al La Crème

with a poached egg, fine green beans, sugar snap peas,
spinach, herby diced potatoes and a beurre blanc sauce

Desserts

Traditional Christmas Pudding

a rich brandy-soaked fruit pudding served with brandy
cream

Chocolate and Orange Cheesecake

homemade chocolate and orange cheesecake served
with fresh Cornish clotted cream

Bramley Apple & Cinnamon Crumble

traditional apple and cinnamon crumble with custard

Cheese Board

cheese selection with Applewood cheddar, brie, stilton,
red Leicester, biscuits and caramelised onion chutney

Coffee and Warm Mince Pie to Finish

£26.50 per person for three courses

£21.00 per person for two courses (only
available for lunch-time bookings)

Available Tuesday – Saturday
30th November to 23rd December). A
10% discretionary service charge will
be added to all bookings of 10 people
and over.

How to Book: Please call us on
01462 790487 to discuss
availability, a 50% deposit and a pre-
order will be required for all Guests.
All party bookings are required to
choose from the same menu.

A non-refundable deposit of 50% per person is required for Christmas Fayre at time of booking. Unfortunately, we are unable to guarantee your booking without a deposit. Please supply your completed booking form with menu selection 2 weeks prior to your booking date unless otherwise agreed. Cancellations may be made at any time, however, only monies over and above the deposit will be refunded. The party organiser is responsible for ensuring all dishes are served to the correct guests.