



CHRISTMAS FAYRE MENU

SERVED FROM TUESDAY 28TH NOVEMBER
UNTIL SATURDAY 23RD DECEMBER

(Not available on Sundays – Our traditional Sunday lunch is served throughout December)

STARTER

- Cream of lentil soup *with parsnips & cauliflower*
- Pâté de campagne – *rustic French style pâté with red pepper chutney & toasted brioche*
- Classic prawn cocktail *with brown bread and butter*

MAIN

- Traditional roast turkey – *Christmas stuffing, chipolata sausage, roast potatoes & cranberry relish*
- “Thai style” fishcakes – *Asian slaw & chili mayonnaise*
- Risotto of tomato – *spinach, pine nuts & Parmesan*

DESSERT

- Bradley’s homemade Christmas pudding *with brandy sauce*
- Bitter chocolate tart *with vanilla cream*
- Lemon posset *with blueberry compote & butter shortbread*

Coffee & Bradley’s mince pies

— 2 COURSES £19.50 | 3 COURSES £23.50 —