

STARTERS

SPICED PARSNIP VELOUTÉ **VE**

Silky smooth blend of parsnips gently infused with aromatic spices, topped with coconut milk and roasted pumpkin seeds. Served with a warm coriander flatbread. **GF ON REQUEST**

BEETROOT & CITRUS CURED GRAVLAX

Thin slices of cured salmon marinated in a rich beetroot and citrus dressing. Served with crisp rye bread, dill crème fraiche and pickled cucumber **GF ON REQUEST**

WARM CHICKEN AND PECAN SALAD **GF**

Served with roasted butternut squash, crispy pancetta, sage croutons and a maple dressing

MAINS

ROAST BEEF, HORSERADISH CRÈME FRAICHE

HONEY GLAZED GAMMON

BUTTER ROAST TURKEY

All served with roast potatoes, seasonal vegetables, mashed potatoes, honey glazed pigs in blankets, Homemade Yorkshire Pudding, stuffing and gravy **GF ON REQUEST**

WILD MUSHROOM & SPINACH PITHIVIER **VE**

Golden puff pastry filled with a rich blend of mushrooms, spinach and shallots. Served with seasonal vegetables, sautéed potatoes and a red wine and thyme Jus

ROASTED HADDOCK LOIN **GF**

Roasted loin of Haddock served with buttered leeks, brown shrimp, caper butter and minted new potatoes

DESSERTS

CHRISTMAS PUDDING SUNDAE

Layers of warm Christmas pudding, brandy ice cream and caramelised pecans finished with whipped cream and a drizzle of brandy sauce

BAILEYS & WHITE CHOCOLATE CHEESECAKE **GF**

A light baileys and white chocolate infused cheesecake on a crumbly biscuit base, Served with a warmed salted caramel sauce

STICKY GINGER TOFFEE PUDDING **VE**

A classic sticky toffee pudding with a hint of ginger. Served with a ginger toffee sauce and a scoop of caramel ripple ice cream

2 course £27.50

3 course £34.95

CHRISTMAS BUFFET

Selection of Sandwiches

Beef and Horseradish crème fraiche, Honey glazed gammon, Butter roast turkey and cranberry, Egg and cress.

Warm Sausage Rolls, Pork Pies, Homemade Quiche, Brioche Sliders, Cheese & Bacon Potato Skins,

Pigs in Blankets, Stuffing Balls & Smoked Salmon Bellinis

All served with a selections of dips, pickles and sauces

A Selection of Festive Sweets and Treats

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

£19.50 per head
Minimum of 20 people

CHRISTMAS PRE-ORDER FORM

NAME _____ DATE _____

£10 Deposit per person, balance to be paid in full one week before the date of booking

Booked by _____ Contact number _____

No. in Party _____ Deposit Paid _____ Balance to pay _____

Please put an X for each guests menu choices

GUEST NAME	STARTER			MAIN COURSE					DESSERT		
	CHICKEN SALAD	GRAVLAX	PARSNIP VELOUTE	MUSHROOM PATHIVIER	HADDOCK LOIN	TURKEY	GAMMON	ROAST BEEF	CHRISTMAS SUNDAY	BAILEY'S CHEESECAKE	GINGER PUDDING
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TERMS AND CONDITIONS

£10 deposit required per person when making the booking. Deposit is non refundable within 7 days of your meal. Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount.

Food allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients.

Some fish dishes may contain bones. Wholetail may include one or more tails. Whilst we take every care to preserve the integrity of our vegetarian products, however, we must advise that these products are handled in a multi-use kitchen environment. All dishes are subject to availability. All weights and measures are approximate (prior to cooking). All prices include VAT. All photography is for guidance



The
Ferguson
Fawsitt

CHRISTMAS MENU

Available Wednesday 3rd December
to Wednesday 24th December
(Excluding Sundays)