



The World's End

Christmas Fayre Menu

£35 per person

Served from Monday 30th November – Thursday 24th December
(excluding SUNDAYS)

Starter:

Roast Butternut Squash & Chestnut Soup (GFA)

Served with rustic bread & butter

Torched & Whipped Goats Cheese (GF)

Roasted beetroot, baked fig, roasted walnuts & hot honey dressing

TWE Cured Salmon (GFA)

Dill & avocado cream cheese, pickled cucumber, sour dough crostini

Chicken & Duck Liver Parfait (GFA)

Cranberry & red onion jam & toasted brioche

MAINS:

Roast Turkey, Pigs in Blanket & Stuffing (GFA)

Rosemary roast potatoes, seasonal vegetable, parsnip puree & red wine jus

Slow Cooked Beef Brisket (GF)

Creamy mash, carrot puree, seasonal vegetables & bourguignon sauce

Pan Fried Sea Bream Fillet (GF)

Crushed new potato, winter greens & creamy lemon butter sauce

Root Vegetable Wellington

Rosemary roast potatoes, winter greens, vegan gravy



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Dessert:

Christmas Pudding (GFA)
Brandy crème anglaise

Chocolate Marquise (GF)
Winter berry compote, chocolate crumb & Chantilly cream

Gingerbread Sponge, Mulled Wine Poached Pear (GFA)
Vanilla ice cream & spiced syrup

Selection of British Cheeses (GFA)
Onion chutney, celery, grapes, oat biscuits

Pre-order preferred but only necessary for tables of 10 or more.
Pre-order required minimum 48 hrs prior to booking.

£10 per person deposit required for parties of 10 or more

(non – refundable if cancelled with less than 24 hours notice of booking)

(GF) = the dish is fully gluten free
(GFA) = this dish can be gluten free with some alterations