

THE FAIRFAX ARMS

Christmas Fayre Menu 2022



Starters

Partridge & Sage Arancini with a pear puree and parmesan shavings * GF

Cambozola Cheese, Chestnut Mushroom & Red Onion Tarte, served with an apple chutney and balsamic dressed rocket leaves *V

Cauliflower & Smoked Applewood Cheese Soup, finished with fresh thyme & truffle oil, served with sourdough *V/ask for GF/ask for vegan

In House Smoked Trout with a Lime & Dill Crème Fraiche, served on a beetroot & apple salad ***GF**



Mains

Traditional Roast Turkey served with Yorkshire pudding, pigs in blankets, stuffing, mash & thyme roast potatoes, with sprouts, red cabbage & carrots, finished with a rich beef gravy.

*Vegetarian option served with a roast squash loaf.

Thyme Infused Pheasant Breast in a wild mushroom & garlic cream sauce with orzo pasta finished with parsnip crisps.

* Vegetarian option served with a goat's cheese filled mushroom.

Pan Fried Duck Breast with a sweet potato mash, red cabbage & brussel sprouts, finished with a red current jus.

Turkey, Mushroom & Blue Cheese Pie, served with creamed potatoes, roast sprouts and a rich creamed sauce.

Smoked Poached Haddock, served on a chive mash with roast carrots & a saffron infused hollandaise sauce and a pea puree.





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Traditional Christmas Pudding served with a brandy sauce

Selection of Yorkshire Cheeses with Biscuits, chutney, celery and grapes

Tiramisu Cheesecake finished with white chocolate shavings

Chocolate Orange Hazelnut Mousse with fresh shortbread



All our dishes are cooked to order, if you have any dietary and or allergy requirements then please let us know when ordering.

Our kitchen cannot be fully nut free as we have nuts included on our menu.



2 COURSES £24.95

3 COURSES £29.95

Served from 1st Dec to 30th Dec 2022 excluding Christmas Day and Boxing Day.

WE ASK FOR A £10 DEPOSIT PER PERSON AND REQUIRE ALL FOOD ORDERS 5 DAYS PRIOR TO YOUR BOOKING.

