

## Christmas Fayre Daytime Menu

Available Everyday from 12 - 3pm  
3 Courses £19.45 · 2 Courses £15.45

### Starters

**Crispy Coated Garlic Mushrooms (v)**  
Golden breadcrumb mushrooms,  
served with a fresh salad garnish and mayo dip

**Prawn Cocktail**  
Crispy lettuce served with fresh chilled prawns  
in a seafood sauce, with brown bread and butter

**Fresh Brussels Pâté**  
Lovely smooth pork liver pâté,  
served with toasted farmhouse bread

**Fruit Juice (v)**  
Chilled fresh orange juice

### Mains

**Roast Turkey**  
Traditional roast turkey served with home roasted potatoes,  
seasonal vegetables, stuffing and pigs in blankets  
*Gluten free option available*

**Topside Roast Beef**  
Roast topside served with seasonal vegetables  
and homemade Yorkshire puddings  
*Gluten free option available*

**Fish & Chips**  
Lovely fresh Grimsby haddock, battered and served with our homemade  
chipped potatoes and mushy peas with a crisp salad and coleslaw  
*Gluten free option available*

**Homemade Mushroom Stroganoff (v)**  
Mushrooms and onions pan fried then slowly cooked in a creamy stroganoff  
sauce, served with chips/rice and a crisp fresh salad and coleslaw

### Desserts

**Traditional Christmas Pudding**  
Rich and fruity pudding served with homemade brandy sauce

**Jam Roly Poly**  
A lush jammy pudding served with custard

**Bramley Apple Pie**  
Plain and simple deep filled apple pie served with lashings of custard

**Chocolate Alabama Fudge Cake**  
A rich chocolate cake filled and covered with chocolate fudge icing  
and served with ice cream

*Coffee and Mince Pie £3.50 extra*

## Christmas Fayre Evening Menu

3 Courses £25.95 · 2 Courses £21.95

### Starters

**Honey Mustard Pigs in Blankets**  
Honey and mustard glazed pigs in blankets, pan fried and served  
with a light cheese sauce dip

**Garlic Mushrooms (v)**  
Golden breadcrumb mushrooms,  
served with a fresh salad garnish and mayo dip

**Sweet Chilli Chicken**  
Deliciously tender chicken breast strips coated in a golden crispy  
salt and chilli batter, served with a fresh crisp salad and a drizzle of  
sweet chilli sauce for that extra kick

**Prawn Cocktail**  
Fresh chilled prawns, swimming in a light Marie Rose sauce  
and served with a crisp fresh salad

**Crab Cakes**  
West country crab cakes with mustard and cayenne, coated  
in crispy breadcrumbs flecked with coriander,  
Served with a drizzle of sweet chilli mayo and fresh crisp salad

### Mains

**Christmas Roast Turkey**  
Traditional roast turkey served with all the Christmas  
trimmings, roasted potatoes, seasonal vegetables, stuffing and  
pigs in blankets with gravy  
*Gluten free option available*

**Sirloin Steak (Extra £3 charge)**  
Local, fresh sirloin steak cooked to your liking, served with chips,  
peas, tomatoes, mushrooms, onion rings or seasonal vegetables

**Stuffed Chicken Breast**  
Chicken breast stuffed with a spring onion & chive cream cheese  
then wrapped in streaky bacon and slow cooked, served with  
seasonal vegetables and roasted potatoes

**Minted Lamb Steaks**  
Tender lamb steaks marinated in a mint sauce gravy, served with  
seasonal vegetables and roasted potatoes

**Famous Homemade Lasagne**  
Minced beef, tomatoes, garlic, herbs layered between sheets  
of pasta and smoothed with our homemade bechamel sauce.  
Topped with melted cheese and served with chips and a  
fresh, crisp salad and coleslaw

**Fish & Chips**  
Lovely fresh Grimsby haddock, battered and served with our  
homemade chipped potatoes and mushy peas with a crisp salad  
and coleslaw  
*Gluten free option available*

## Christmas Fayre Evening Menu

*(Continued)*

### Desserts

**Homemade Cheesecake of the Day**  
Homemade yummy chocolate creamy cheesecake

**Traditional Christmas Pudding**  
Rich and fruity pudding served with homemade brandy sauce

**Raspberry & White Chocolate Roulade**  
A rolled meringue filled with fresh cream and homemade raspberry  
sauce and white chocolate

**Chocolate Fudge Fixation**  
Three layered chocolate sponge filled with a rich chocolatey fudge  
buttercream coating with caramel, decorated with a light fudgy  
frosting and served with vanilla ice cream

**Cheese Board**  
An assortment of fresh cheese and crackers, served with  
fresh grapes and orange followed by a red onion chutney

*Coffee and Mince Pie £3.50 extra*

### How to book your Meal

Our Dining Area will be festively decorated  
from 29th November and we are taking  
Christmas Party Bookings for dates from  
the 29th November until January 2025.

A non-refundable deposit of £5 per person for the  
Lunch and Evening menus. A receipt for your deposit  
will be issued and deducted from your final bill.

Please telephone first to confirm availability of your  
required date and make a provisional booking and then  
complete the appropriate booking form and return to us  
within 7 days with your deposit.

Please make cheques payable to  
THE COUNTRYMAN.

We look forward to seeing you during the Christmas period and  
will do our best to make sure that you enjoy your visit.

A good selection of wines are available to complement your meal.

*Merry Christmas and a  
Happy New Year!*