THE FAIRWAY RESTAURANT & BAR

CHRISTMAS MENU

STARTERS

Chef's Homemade Seasonal Soup, served with croutons (V)

Traditional Prawn Cocktail, served with brown bread & butter (GFO)

Chicken Liver & Spiced Plum Pâté (GF)

MAIN COURSES

Roast Butter-Basted Turkey, served with sage & onion stuffing, pigs in blankets & cranberry sauce (GFO)

Smoked Haddock & Salmon Fishcake, Lemon & Herb mayo (GF)

Sweet Potato, Chestnut & Cranberry Loaf (VG)

All mains served with seaasonal vegetables & roast potatoes

DESSERTS

Christmas Pudding, served with Brandy Sauce

Clementine & Prosecco Torte (VG/GF)

Warm Chocolate Brownie, served with Mulled Berry Compote (GF)

2 COURSE £25.00
3 COURSE £33.00

An optional 10% service charge will be added to tables of 12 or more.

COFFEE & MINCE PIE £3.50

Available from:
Monday 30th November 2026 to
Wednesday 23rd December 2026.

(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN FREE • (GFO) GLUTEN FREE OPTION
PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES BEFORE ORDERING
FULL ALLERGEN GUIDE AVAILABLE ON REQUEST.