



Christmas Day

at the
HATTON ARMS



£85 Per Person • £35 Children Under 12

Email: Sward@hattonarms.com for Christmas Day Bookings or call 01926 492427

A deposit of £10 per person will be taken by 5th November and full payment and pre order of all meals will be required by 6th December

Fizz & Canapés on Arrival

Starters

Roasted Parsnip & Chestnut soup (VE) (GFA)

With parsnip crisps & warm crusty bread

Pressed Adlington Duck & Ham Terrine (GFA)

With cherry & red onion jam

Goats Cheese & Beetroot Cheesecake

With roasted walnuts & a balsamic reduction

Crispy Soft Shell Crab (GF)

With pickled radish, ginger, shredded baby gem & a chilli dip

Mains

All Served with Seasonal Vegetables

Roast Turkey Crown (GFA)

With cranberry & sage stuffing, roast potatoes, chipolatas, crispy bacon & a red wine jus

Pan Fried Brill Fillet (GF)

With crab & salmon saffron risotto, baby leeks & brown butter

Fillet of Dry Aged Beef

With truffle mash potato, tender stem broccoli, confit shallot & a red wine jus

Wild Mushroom & Ricotta Ravioli (V)

With chestnut cream, rocket & a parmesan crisp

Desserts

Traditional Christmas Pudding

With Brandy Sauce

Dark Chocolate Nemesis (GF)

With boozy cherries & vanilla ice cream

Pear & Frangipane Tart

With clotted cream

Cheese Plate

Barbers cheddar, Dorset brie, Stilton, onion chutney, apple & grapes

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please let us know before ordering.

(V) Vegetarian

(VE) Vegan

(GF) Gluten Free

(GFA) Gluten Free Available