



Christmas Day

at the

HATTON ARMS



£85 Per Person



£39.95 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 9th November and full payment and pre order of all meals will be required by 6th December

Canapés on Arrival

Starters

Curried Parsnip Soup

Parsnip shavings

Pan Seared Scallops

Pea Puree with chorizo

Hereford Beef Carpaccio

Truffle dressing, fried caperberries, rocket & parmesan salad

Roasted Pepper, Basil & Tomato Terrine

Aubergine relish

Roquefort & Saffron Poached Pear

Winter leaf salad & toasted seeds

Mains

All Served with Seasonal Vegetables

Roast Turkey Crown

With apricot & sage stuffing, bread sauce, pigs in blankets, cranberry jam

Fillet of Beef

Rossini potato & butternut fondant, Madeira wine jus

Lemon Sole

Stuffed with baby spinach, creamed leeks & greens, white wine velouté

Pumpkin & Sage Ravioli

Walnut pesto, sage crisps, parmesan shavings

Baked Cod

Preserved lemon salsa verdi, chickpea, roasted red pepper & tomato stew

To Finish

Christmas Pudding

Brandy Sauce

Valrhona Chocolate & Cherry Roulade

Sherry & Clementine Trifle

Eggnog Crème Brûlée

Gingerbread shortbread

Sticky Toffee Christmas Pudding

Caramel pecan custard

Selection of British Cheeses

Celery, Chutney & Biscuits

The End

Coffee, Mince Pies & Truffles

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.

Vegetarian

Vegan

Gluten Free

Gluten Free Available