

HATTON ARMS

Christmas Fayre Menu

Mon 25th Nov to Sat Dec 24th
(excluding Sundays)

Two Courses £28.95
Three Courses £35.95

Starters

- White Velvet Soup, Roasted Cauliflower & Leek with Truffle Oil (GFA / VE)
Warwickshire Ham Hock Terrine, Pear Chutney, Toasted Sourdough (GFA)
Smoked Salmon Pate, Lemon, Dill, Fried Capers
Tarragon Herbed Crab Cakes, Dressed Leaf, Tartar Sauce, Lemon Wedge
Oven Baked Somerset Brie & Red Onion Tartlet, Rocket, Balsamic Glaze (GFA)

Mains

All Served with Herb Roasted New Potatoes & Seasonal Roasted Vegetables

- Roast Turkey Parcel Stuffed with Cranberry & Sage,
Garlic & Thyme Roast Potatoes, Cranberry Compote (GFA)
Slow Roast Pork Belly, Crackling, Spiced Red Cabbage (GFA)
Oven Baked Cod Fillet, Rich Tomato Sauce,
Shredded Sprouts & Bacon Lardons (GFA)
Roasted Butternut Squash & Cavolo Nero Risotto
with Basil Pesto, Parsley & Lemon (VE)
Pan Fried Seabass, Pomme Puree, Spinach, Samphire,
Café de Paris Butter
28 Day Dry Aged 8 oz Sirloin Steak, Vine Tomatoes, A Choice of Garlic Butter
or Peppercorn Sauce (GFA) (£5 Sur Charge)

Desserts

- Traditional Christmas Pudding, Brandy Custard (GFA)
Mulled Pear & Berry Pavlova, Micro Mint (GFA)
Salted Caramel Profiteroles, Filled with Whipped Cream,
Chocolate Orange Sauce
Chocolate Cheesecake, Cookie Base, Rum Cream (GFA)
A selection British Cheeses, Grapes, Grapes, Celery Sticks,
Crackers & Homemade Chutney (£3 Sur Charge)

All tables will have a discretionary 10% service charge applied.

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.