



Christmas Fayre

at the
HATTON ARMS



Monday to Saturday from 25th November to 24th December
Two Courses £22.95 Three Courses £27.95

Starters

Spiced Carrot & Coriander Soup (VE) (GFA)
Wedge of Crusty Bread & Butter

Smoked Salmon & Dill Pate (GFA)
Mixed Leaf Salad, Brown Toast

Mini Melted Camembert
with Garlic & Herbs served on warm toasted French Bread & Cranberry Jam

Roasted Pheasant & Bacon Salad (GF)
Baby Leaves, Pear, Chestnuts, Beetroot & Thyme Dressing

Brixham Crab & Prawn Cocktail (GFA)
Avocado, Gem Lettuce, Sourdough Croute (£2 supplement)



Mains

All Served with Seasonal Vegetables

Breaded Turkey Escalope (GFA)
Chipolatas, Crispy Bacon, Sage & Chestnut Butter, Roasted Potatoes

Apricot stuffed Roast Pork Loin (GF)
Crackling, Roasted Potatoes, Gravy

Chestnut & Winter Vegetable Loaf (VE)
Roasted Potatoes, Vegetable Gravy

Salmon Supreme with Crushed Potatoes (GF)
Mustard Creamed Leeks

28 Day Dry-aged Rump Steak (GF)
Chips, Tomato, Mushroom, Peppercorn Sauce (£5 supplement)

Desserts

Christmas Pudding
with Brandy Sauce

Chocolate Brownie (GF)
with Vanilla Ice Cream

Mulled Wine Winter Berries Pavlova

Cheese & Crackers
Choice of Blue Cheese or Cheddar (full Cheese plater £3 supplement)

Selection of Vegan Ice Cream and Sorbets (VE)



More Vegan options available on a pre-order slot, please email enquiries@hattonarms.com for more info

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.

(VE) Vegan

(GF) Gluten Free

(GFA) Gluten Free Available