Christmas Day at the HATTON ARMS

£85 Per Person
£39 Children Under 12

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 (VE)
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

Finish with Mince Pies & Tea or Coffee

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