

Christmas Day *at the* HATTON ARMS



Adults £89.95

Children Under 12 £45.00

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

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

Starters

Roasted Celeriac & Thyme Velouté, Truffle Oil,
Toasted Croutes (GFA)

Lobster & Prawn Cocktail, Baby Gem, Bloody Mary Jelly (GFA)

Chicken Liver & Brandy Parfait,
Golden Raisin Chutney (GFA)

Pan Seared Scallops, Chorizo, Roast Cauliflower Puree

Mains

All Served with Seasonal Vegetables & Roast Potatoes

Roast Turkey Crown, Apricot Stuffed Leg, Bread Sauce,
Pigs in Blanket & Cranberry Compote (GFA)

Fillet of Beef Wellington, Wilted Greens, Madeira Jus

Oven Baked Lemon Sole, Brown Shrimp, Capers,
Tomato & Spring Onion Salsa, Gremolata (GFA)

Pan Fried John Dory, Mussel Celeriac, Apple & Chives (GFA)

Butternut Squash, Chestnut & Apricot Roast,
Sautéed Sprouts, Spicy Red Cabbage

To Finish

Christmas Pudding, Brandy Sauce (VEA / GFA)

Sherry & Mandarin Trifle

Chocolate & Cherry Yule Log, Chantilly Cream (GFA)

Pannatone Bread & Butter Pudding, Bay Anglaise

Selection of British Cheese's, Biscuits, Celery & Chutney (GFA)

To End

Mince Pies & Truffles

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.

