



CHRISTMAS DAY MENU

Adults £95

Children under 12 £45

STARTERS

Jerusalem Artichoke Soup

Shaved Black Truffle (v) (GFA)

Pan Seared Tandoori Spiced Scallops

Cauliflower Puree, Curry Oil (GFA)

Mulled Wine Cured Salmon

Pickled Cucumber, Cucumber Ketchup,
Toasted Rye Breads (GFA)

Chicken & Fig Ballotine

Raz el Hanout Lentils, Carrot & Ginger Salad
(GFA)

Warm Goats Cheese, Roasted Pepper, Potato & Celeriac Terrine

Hazelnut Dressing (v) (GFA)

MAIN COURSE

Norfolk Roast Turkey Crown

Roast Potatoes, Bread Sauce, Pigs in
Blankets, Sage & Chestnut Stuffing
(GFA)

Fillet of Beef Wellington

Fondant Potato, Wilted Spinach, Madeira Jus

Roast Turbot Fillet with Fennel

Buttered New Potatoes, Tarragon & Lemon,
Riesling Sauce (GFA)

Pan Fried Stone Bass

Saffron Potatoes, Wild Mushrooms &
Truffle Foam (GFA)

Roasted Cauliflower Steak

Cauliflower & Tahini Puree, Puy Lentils,
Chimichurri Dressing (v) (GFA)

DESSERT

Traditional Christmas Pudding

Brandy Sauce
(GFA)

White Chocolate & Raspberry Trifle (GFA)

Chocolate Torte

Grand Marnier Crème Chantilly

Apple Tart Tatin

Calvados Crème Fraiche,
Madagascan Vanilla Custard

British Cheese Board

Selection of British Cheese, Celery, Plum
Chutney, Grapes & Crackers

A deposit of £10 pp will be taken by 10th November

Pre order of all meals will be required by the 7th Dec

Email sward@hattonarms.com for Christmas Day bookings or Call 01926 492 427

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. ALLERGEN INFORMATION FOR FOOD AND DRINK IS AVAILABLE UPON REQUEST.

