

HATTON ARMS

English Pub & Dining

CHRISTMAS FAYRE MENU

2 x course £32.95

3 x course £37.95

Monday to Saturday 12pm-8.30pm

STARTERS

Roasted spiced parsnip soup, parsnip crisp, warm rustic breads *ve*

Chicken liver pâté, toasted brioche, red onion chutney

Roasted mixed beetroot, whipped feta, spiced toasted seeds *ve*

Brixham crab and bloody Mary prawn cocktail, iceberg lettuce, herb croûtes

Wild mushroom and tarragon tart, herbed crème fraîche, mixed leaf *v*

MAINS

Turkey ballotine wrapped in Parma ham, parsnip purée, herb roasted potatoes,

Brussels sprouts, pigs in blankets, mixed greens, cranberry compote

Braised blade of beef, spinach pomme purée, red cabbage, roasted carrot & shallots,

Brussels sprouts

Oven baked sea bass, lemon scented potatoes, tenderstem, gremolata dressing

Black truffle and ricotta gnocchi, roasted butternut squash, creamy white wine and

Parmesan sauce, toasted ciabatta garlic bread, and rocket leaves

Grilled 8oz sirloin, confit tomato, rocket and Parmesan, skinny fries, garlic butter £6 surcharge

DESSERTS

Classic Christmas pudding, brandy custard *gfa*

Panettone cheesecake, Baileys cream

Triple chocolate crunch, raspberry Chantilly

Apple and berry crumble, granola oat topping, vanilla custard *ve available*

• Selection of British cheeses, chutney, biscuits and grapes £4 surcharge

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.
gfa Gluten free available, *v* Vegetarian, *ve* Vegan