



HATTON ARMS

English Pub & Dining

CHRISTMAS DAY MENU

£99 per person

TO START

Leek & potato soup, croxton cheese croute *gfa, ve*

Pan seared scallops, chorizo, roasted cauliflower purée

Confit of duck terrine, celeriac remoulade, port jelly, toasted sourdough

Goats cheese mousse, pressed baby leeks, verbena dressing *gf*

MAINS

All served with sprouts, honey glazed carrots & parsnips, braised red cabbage

Turkey ballotine, duck fat roasted potatoes, bread sauce, cranberry compote, pigs in blanket *gfa*

Aged Herefordshire beef striploin, Yorkshire pudding, duck fat roasted potatoes *gfa*

Oven baked lemon sole, brown shrimps, capers, chervil & lobster sauce *gfa*

Black truffle & ricotta gnocchi, white wine & Parmesan cream

Roasted halibut fillet, pommes Anna, seasonal greens, spinach veloute *gfa*

TO FINISH

Christmas pudding, brandy custard *gfa vea*

Mulled wine trifle, custard, oat crumble topping

Panettone bread & butter pudding, vanilla custard

Baked raspberry chocolate fondant, white chocolate ice cream

Selection of British cheeses, celery, chutney & biscuits

Mince pies

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, *vea* Vegan available

