

CHRISTMAS DAY SET MENU 2021

12 NOON CHAMPAGNE RECEPTION

STARTER COURSES

CELERY & CHESTNUT SOUP (V)
GARNISHED WITH SEA SALTED CROUTONS

GRAVLAX OF SALMON (GF)
CURED WITH BEETROOT & SINGLE MALT WHISKEY, LEMON PUREE, FRISEE

SMOKED CHICKEN LIVER PATE
STUDED WITH PINK PEPPERCORNS, GRAPE CHUTNEY, CHARRED SOUR DOUGH

CHARRED POLENTA (V, GF)
BABY VEG COOKED 3 WAYS, BLOODY MARY SAUCE

MAIN COURSES

POACHED FOLDED FILLETS OF SOLE (GF)
CHARRED CAULIFLOWER, BABY SPRING ONION, BLACK GARLIC PUREE, NOLI PRAT BEURRE
BLANC

ROAST BREAST OF DEVON TURKEY
FILLED WITH CHESTNUT AND SAUSAGE MEAT SEASONING, ORANGE & CRANBERRY COMPOTE, PIGS
IN BLANKETS, ROAST PAN JUICES

ROAST SIRLOIN OF BEEF
YORKSHIRE PUDDING, HORSERADISH CREAM, CLARET JUS, ALL THE TRIMMINGS

BUTTERNUT & ROASTED CHESTNUT RISOTTO (VE)
BRAISED FENNEL

TO BE FOLLOWED BY LEMON SORBET

SWEET COURSES

INDIVIDUAL PLUM PUDDING & MINCE PIE
SERVED ON A POOL OF BRANDY SAUCE

CHOCOLATE TORTE
BLACKBERRY PUREE, CHOCOLATE DIPPED FRUITS, VANILLA BEAN ICE CREAM

INDIVIDUAL ENGLISH SHERRY TRIFLE
CHOCOLATE PENCIL

WEST COUNTRY CHEESE BOARD
SERVED WITH BATONS OF CELERY, PICKLED WALNUTS, DATES, SPICED CHRISTMAS CHUTNEY,
SAVOURY BISCUITS

£70.00

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