

CHRISTMAS SET MENU 2021

STARTER COURSES

HOMEMADE PARSNIP & STILTON SOUP (V)
WITH PORT WINE, GARNISHED WITH SEA SALTED CROUTONS

CHICKEN LIVER PATE
STUDED WITH PINK PEPPERCORNS, ALE CHUTNEY, TOASTED SOURDOUGH

PRAWN COCKTAIL
CRISP ICEBERG LETTUCE, BLOODY MARY SAUCE, SALMON CAVIAR

FRESHLY BAKED ARTISAN BREAD ROLLS & BUTTER FOR THE TABLE

MAIN COURSES

ROASTED SALMON
HIPSII CABBAGE, CRUSHED LEMON NEW POTATOES, WHITE WINE REDUCTION

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

ROASTED BUTTERNUT & CHESTNUT RISOTTO
FENNEL, PUMPKIN

SWEET COURSES

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

PASSIONFRUIT PANNA COTTA
CHILI & MANGO SALSA

SELECTION OF ICE-CREAMS OR SORBETS
AMARETTO BISCUIT

WEST COUNTRY CHEESE BOARD (£7 EXTRA)
SERVED WITH BATONS OF CELERY, DATES, SPICED CHRISTMAS CHUTNEY, SAVOURY BISCUITS

2 COURSES £25 **3 COURSES £30**

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