

CHRISTMAS DAY @ THE HANKRIDGE ARMS

PROSECCO & CANAPES ON ARRIVAL

STARTERS

SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP
(GF*, N*, DF*, V, VE*)
ROASTED CHESTNUTS

HAM HOCK TERRINE (GF*)
HOMEMADE PICCALILLI, CRISPY EGG

BEETROOT & VODKA CURED SALMON (GF*, DF*)
CELERIAC REMOULADE, HOMEMADE CRACKERS

TWICE BAKED BLUE CHEESE SOUFFLE (V)
CREAMED LEEKS, CRISPY LEEKS, SOURDOUGH

MAINS

ROAST TURKEY DINNER (GF*, DF*, N)
TURKEY BREAST, CHESTNUT & CRANBERRY STUFFING, WRAPPED IN SMOKED BACON,
PIG IN BLANKET, YORKSHIRE PUDDING, ROAST POTATOES, ROASTED CARROTS,
BRAISED RED CABBAGE, SWEDE, MIXED GREENS, GRAVY

FILLET OF HALIBUT
SAUTEED WILD MUSHROOMS, POTATO GNOCCHI,
TENDER STEM BROCCOLI, LEMON BUTTER SAUCE

DUO OF DUCK (GF)
DUCK BREAST, CONFIT DUCK LEG RAGOUT, SPICED PLUM & ORANGE SAUCE,
GLAZED CARROTS, DAUPHINOISE POTATO, MIXED GREENS

WILD MUSHROOM, CARAMELISED ONION, SPINACH & CHESTNUT PIE
(V, VE*, DF, N)
ROAST POTATOES, ROASTED CARROTS, BRAISED RED CABBAGE,
SWEDE, MIXED GREENS, GRAVY

PRE DESSERT
RHUBARB SORBET, SET VANILLA CUSTARD, SHORTBREAD CRUMB
(V, VE*, GF*)

DESSERTS

CHRISTMAS PUDDING CHEESECAKE (V)
BRANDY SAUCE

BUTTERMILK PANNA COTTA (GF)
MULLED SPICED POACHED FRUITS, HONEYCOMB

CARAMELISED APPLE STICKY TOFFEE PUDDING (V)
TOFFEE SAUCE, HONEYCOMB ICE CREAM

DARK CHOCOLATE & BAILEYS CHOUX BUN (V)
DARK CHOCOLATE CUSTARD & BAILEYS CREAM FILLED CHOUX BUN

WEST COUNTRY CHEESE BOARD (GF*, V)

MINCE PIES

£95.00 (£50.00 FOR UNDER 12s)

(V – VEGETARIAN, VE – VEGAN, GF* – GLUTEN FREE OPTION, DF* – DAIRY FREE OPTION, N – CONTAINS NUTS)