

Hogs Back Hotel Christmas Party Menu

STARTERS

Roasted butternut squash and carrot soup (VE)

Crispy onions & cumin oil G

(GF on request)

Chicken liver and brandy parfait

Toasted brioche, apple & plum chutney, dressed salad leaves G/M/SO/E

Prawn & crayfish cocktail

Bloody Mary sauce, baby gem lettuce, brown bread G/F/C/E/SO

(GF on request)

Sweet potato falafel (VE)

Smoked houmous with harissa, watercress G/SE

(GF on request)

MAINS

Roast turkey breast & turkey thigh

Roast potatoes, pigs in blankets, honey roasted winter root vegetables, Brussels sprouts, sage & onion stuffing, turkey gravy G/SO

(GF on request)

Slow braised beef cheek

Roast potatoes, honey roasted winter root vegetables, Brussels sprouts, Yorkshire pudding, veal jus G/E/M/SO

(GF on request)

Panfried sea bass

Crushed new potatoes, tenderstem broccoli, white wine sauce F/M

Roasted vegetable and sundried tomato tart (VE)

Mediterranean cous-cous, roasted winter root vegetables G

(GF on request)

DESSERT

Traditional Christmas pudding (V)

Brandy crème Anglaise G/M/E

(Vegan or GF on request)

Tangy lemon gateau (V)

Strawberries Chantilly cream G/M/N/P/E

Triple chocolate brownie (V)

Chocolate sauce, vanilla ice cream G/N/P/E/S/SE

(Vegan on request and/or GF on request)

Raspberry frangipane tart (VE)

Forest fruit compote, coconut ice cream N/P

(V) – Vegetarian (VE) – Vegan

Allergen key: C - celery, CR - crustaceans, F - fish, G - gluten, MO - molluscs, E - eggs, M - milk, P - peanut, SO - sulphur dioxide, L - lupin, S - soya, SE - sesame seeds, MU - mustard, N - nuts

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free