



CHRISTMAS MENU

3 courses £35 per person | 2 courses £30 per person

STARTERS

Cold Cured Trout Fillet
with Nordic Bread

Heritage Beetroot & Pumpkin Salad
with Pumpkin Seeds & Mulled Wine Dressing (v)

Chicken Liver Pâté
with Cocktail Gherkins & Seedy Brown Bread

Cream Of Chestnut Soup
with Homemade Croutons (v)

MAINS

Roasted Norfolk Turkey Breast
with Brussels Sprouts, Parsnips, Carrots, Roast Potatoes,
Pigs In Blanket, Red Wine Jus & Cranberry Sauce

Jerusalem Artichoke Top Pastry Pie
with Creamed Spinach (v)

Slow-Cooked Beef Stew
with Truffle Mash & Roasted Vegetables

Pan-fried Salmon Fillet
with Lemon, Capers, Dauphinoise Potatoes & Grilled Asparagus

DESSERTS

Spiced Sticky Toffee Pudding
with Vanilla Ice Cream & Toffee Sauce

Vanilla Baked Cheesecake
with Raspberry Coulis

Apple Crumble
with Homemade Custard

Hack & Hop Cheese Board
with French Brie, Manchego, Goat's Cheese, Westcombe Cheddar,
Oatcakes, Quince Jelly & Grapes (£5 Supplement)

**LOCAL
BEER HOUSE**

**HACK
& HOP**

Let us know if you have dietary requirements or allergies. Dishes may contain traces of nuts. 10% optional service charge. All tips go to the staff.

