



HOGGIES

Christmas Party Menu

Starters

Parsnip and apple soup, served with crusty bread

Chicken liver pate, served with homemade red onion chutney and melba toast

Traditional prawn cocktail, with Chef's Marie Rose sauce and crusty bread

Stilton mushroom gratin served with crusty bread

Battered brie wedge, with cranberry sauce

Main Courses

Traditional roast turkey crown, with apricot stuffing and pigs in blankets

Topside of beef, served with roasted potatoes and honey roasted parsnips

Slow cooked lamb shank, in rosemary mint and garlic with redcurrant jus

Blackened salmon fillet, with roasted cherry tomato dressing

Chef's vegan nut roast

**+All served with rosemary roasted potatoes, honeyed parsnips, seasonal vegetables,
Brussel sprouts & cauliflower cheese**

Desserts

Traditional Christmas pudding with brandy sauce

Chef's chocolate fudge brownie

Lemon posset, with shortbread biscuit

Baileys and chocolate cheesecake

Spiced apple crumble

2 courses £20

3 courses £25

