



# CHRISTMAS EVENING MENU

# THE HOBNAILS INN



TUESDAY-SATURDAY- 5-8PM



SERVED FROM FRIDAY 28<sup>TH</sup> NOVEMBER - WEDNESDAY 24<sup>TH</sup> DECEMBER

## STARTERS

CAULIFLOWER & CHEDDAR SOUP WITH PARMESAN CROUTONS AND CRUSTY BREAD

PIGS IN BLANKETS WITH DIPPING GRAVY

DUCK LIVER & ORANGE PÂTÉ WITH CHRISTMAS BEER CHUTNEY AND TOAST

SALMON GRAVADLAX, CITRUS VINAIGRETTE AND A DRESSED HOUSE SALAD

SAUTEED WILD GARLIC MUSHROOMS ON TOAST WITH TRUFFLE OIL

---

## HOBNAILS CHRISTMAS CARVERY

FOUR LOCALLY SOURCED MEATS CARVED TO ORDER

OR

CHEFS VEGAN LENTIL, CHICKPEA & SEED ROAST

SERVED WITH HOMEMADE YORKSHIRE PUDDINGS, STUFFING, PIGS IN BLANKETS,

ROAST POTATOES, GLAZED PARSNIPS, CAULIFLOWER CHEESE AND A SELECTION OF

SEASONAL VEGETABLES AND OUR SIGNATURE GRAVY

---

## DESSERT

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CREAM

CHOCOLATE FUDGE CAKE AND VANILLA ICE CREAM

LEMON MERINGUE PIE WITH CHANTILLY CREAM

NEAPOLITAN ICE CREAM

CHOCOLATE PROFITEROLES AND CREAM



2 COURSES £22



3 COURSES £28

PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS; DAIRY FREE AND GLUTEN FREE OPTIONS ARE AVAILABLE.