



# CHRISTMAS LUNCH MENU THE HOBNAILS INN

TUESDAY-SATURDAY | 12-3PM

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

## STARTERS



CAULIFLOWER & CHEDDAR SOUP WITH CRUSTY BREAD

PIGS IN BLANKETS WITH DIPPING GRAVY

DUCK LIVER & ORANGE PÂTÉ WITH CHRISTMAS BEER CHUTNEY AND TOAST

SAUTEED GARLIC MUSHROOMS ON TOAST WITH ROCKET

---

## HOBNAILS CHRISTMAS CARVERY

THREE LOCALLY SOURCED MEATS CARVED TO ORDER  
OR

CHEFS VEGAN LENTIL, CHICK PEA & SEED ROAST

SERVED WITH HOMEMADE YORKSHIRE PUDDINGS, STUFFING, PIGS IN BLANKETS,  
ROAST POTATOES, GLAZED PARSNIPS, CAULIFLOWER CHEESE, A SELECTION OF SEASONAL  
VEGETABLES AND OUR SIGNATURE GRAVY

---

## DESSERT

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CREAM

CHOCOLATE FUDGE CAKE WITH VANILLA ICE CREAM

LEMON MERINGUE PIE WITH CHANTILLY CREAM

NEAPOLITAN ICE CREAM



2 COURSES £19



3 COURSES £25

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