



Festive Lunch and Dinner

Available from Friday 26th November and
throughout December.

We welcome smaller groups as well as individual
bookings in our restaurant with a range of private
dining spaces also available for larger groups.

3 Courses £27.95 or 2 Courses £22.95

Prior reservations and pre-orders will be required

 **SURYA HOTELS**

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T: 01252 782345 E: mev@farnhamhogsbackhotel.co.uk

FESTIVE MENU

3 Courses £27.95 or 2 Courses £22.95

Starters

Roasted Leek & Potato Soup VE/GF

Milk Macchiato & Crispy Leeks G/M/C

Brussels Paté

Toasted Brioche, Apple & Plum Chutney G/M/C/N/SO

Prawn & Crayfish Cocktail GF

Dark Rum Marie Rose Sauce, Baby Gem CR/E/SO

Whipped Goat's Cheese V/GF

Pear Salad, Candied Walnuts, Balsamic & Honey Dressing N/M

Mains

Roast Turkey Breast

Roast Potatoes, Roast Parsnips, Pigs In Blankets, Brussel Sprouts,
Sage & Onion Stuffing so

Slow Braised Beef Cheeks

Creamy Mash, Roast Parsnips, Brussel Sprouts SO/M

Baked Cod Supreme GF

Parsley Crushed New Potatoes, Winter Vegetables, Prosecco
Cream Sauce F/M

Butternut Squash & Lentil Wellington V/GF

Roast New Potatoes, Winter Greens, Garlic Cream Sauce G/M

Desserts

Traditional Christmas Pudding

Brandy Crème Anglaise G/M/E/SO

Clementine & Coconut Panna Cotta

Shortbread Biscuit G/M/E/SO

Black Forest Gateau v

Fruits of the Forest Compote G/M/E/SO

Sticky Toffee Pudding VE

Vegan Ice Cream G/SO

Includes tea, coffee & mince pies

C celery
M milk

G gluten
N nut

MO molluscs
SE sesame seeds

SO sulphur dioxide
P peanut

CR crustaceans
MU mustard

F fish
L lupin

E eggs
S soya

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 100% allergen free. Please speak with your server if you require any changes.

V veggie VE vegan on request GF gluten free on request