



FESTIVE LUNCH & DINNER

THE HOG'S BACK HOTEL

Available from 24.11.23 - 30.12.23 (excluding 24th, 25th, 26th December)

Starters

Roasted butternut squash soup
coconut milk, parsnip crisps, basil oil C,M,SO

Duo of smoked salmon stack
hot smoked salmon pate and smoked salmon, candied lemon,
baby watercress dressed with dill oil, sourdough toast G,F,M

Duck and orange pate
sticky fig relish, roquette, whole grain mustard dressing, toasted crostini G,M,MU

Goat's cheese and sundried tomato quiche
walnut and roquette salad G,E,M,N

Mains

Roast turkey breast
pigs in blankets, Brussels sprouts, roast winter root vegetables,
roast potatoes, sage and onion stuffing, turkey gravy G,M

Slow braised beef cheek
Brussels sprouts, roast winter root vegetables, horseradish mash,
smoked pancetta, port and veal jus M

Pan roasted fillet of seabass
dill crushed new potatoes, chargrilled tenderstem broccoli, white wine sauce F,M

Brie & cranberry Pithivier
Brussels sprouts, roast winter root vegetables, roast potatoes, red pepper coulis G,E,M

Desserts

Traditional Christmas pudding
poached plum, brandy custard G,E,M

Warm Bramley apple pie
cinnamon dust, custard G,E,M

Caramel panna cotta
gingernut and crispy hazelnut crumb, salted caramel ice cream M,E,N

Marbled white and dark chocolate cheesecake
forest fruit compote, Cornish blueberry ice cream G,E,M,S

tea, coffee & mince pies to finish

£32.95 per person