



## CHRISTMAS DAY THE HOG'S BACK HOTEL

### Starters

**Caramelized red onion soup**  
rustic bread and mature cheddar croute G,M

**Beef carpaccio**  
shaved parmesan, toasted pine nuts, rocket, pesto sauce M,N

**Beetroot cured salmon gravlax**  
horseradish creme fraiche, baby leaf salad, brown bread G,F,M

**Butternut squash and beetroot rosti**  
poached egg, watercress salad, Hollandaise sauce E,M

### Mains

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

**Slow roast rump of beef and braised ox cheek**  
smoked cheddar and sweet potato mash, char-grilled tenderstem broccoli, demi-glace M

**Pan fried cod loin wrapped in pancetta**  
crushed new potatoes, poached leeks and peas, seafood velouté G,CR,F,M

**Beetroot and walnut Wellington**  
Brussels sprouts, roast winter root vegetables, roast baby potatoes,  
sage and onion stuffing, red wine jus G,E,M,S,N

### Desserts

**Traditional Christmas pudding**  
poached plum, brandy custard ice cream G,M

**Trio of desserts**  
warm apple beignet, custard sauce; chocolate brownie with white chocolate chunks;  
warm sticky toffee pudding, salted caramel sauce G,N,E,M

### Cheeses

**Selection of British and continental cheeses**  
crackers, grapes, celery, spiced apple chutney C,G,M

*Tea, coffee and mince pies*

**£84.95 per person**

*£42.50 per person under 12's*