



THE HOG'S BACK
HOTEL & SPA
FARNHAM

NEW YEARS EVE THE HOG'S BACK HOTEL

STARTERS

Caramelised red onion soup
rustic bread, mature cheddar cheese croute

Duck & orange pâté
toasted brioche, caramelised onion chutney

Beetroot marinated smoked salmon
dill crème fraîche, pickled vegetables, watercress, granary bread

Whipped goat's cheese salad
poached pear & candied walnuts, roquet leaves, apple vinaigrette

MAINS

Slow braised sticky beef cheek
horseradish mash, roasted honey glazed winter root vegetables, fine beans, port jus

Pan roasted fillet of seabass
roast sweet potato, braised pak choi, clam & white wine sauce

Beetroot & mushroom Wellington
roast baby new potatoes, roasted honey glazed winter root vegetables, red wine jus

DESSERTS

Baked apple tart
Disaronno infused custard, cinnamon dust

Lemon meringue pie
raspberry sorbet, Chantilly cream

Sticky toffee pudding
toffee sauce, vanilla ice cream

CHEESE BOARD

selection of British & continental cheeses, crackers, grapes,
celery, spiced apple & plum chutney

TEA & COFFEE

Mini mince pies

For any allergy and dietary requirements please contact a member of the team before making your booking.
Please note all menus are sample only & subject to change due to produce availability and supply.

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