

PARTY NIGHT MENU

THE HOG'S BACK HOTEL

STARTERS

Roast cauliflower & honey glazed parsnip soup
crispy onions, herb oil

Ardennes pâté
toasted brioche, apple & plum chutney, dressed salad leaves

Prawn & crayfish cocktail
Bloody Mary sauce, baby gem, granary bread

Roasted Mediterranean vegetable skewers
roasted red pepper houmous, watercress

MAINS

Roast turkey breast & turkey thigh
roast potatoes, pigs in blankets, roasted winter root vegetables,
Brussels sprouts, sage & onion stuffing, turkey gravy

Slow braised feather blade of beef
roast potatoes, roasted winter root vegetables, Brussels sprouts, Yorkshire pudding, veal jus

Cod loin wrapped in pancetta
crushed new potatoes, tender stem broccoli, white wine sauce

Vegetable tagine tart
roast new potatoes, Brussels sprouts, vegetarian gravy

DESSERTS

Raspberry & blackberry pavlova
Chantilly cream, raspberry coulis

Traditional Christmas pudding
brandy sauce

Salted caramel Rocky Road brownie
chocolate sauce, vanilla ice cream

Cherry & chocolate ganache tart
forest fruit compote, caramel ice cream

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.

Seale, Tongham, Farnham GU10 1EX | 01252 782345
mev@farnhamhogsbackhotel.co.uk