

PARTY NIGHT MENU THE HOG'S BACK HOTEL

STARTERS

Roasted butternut squash & carrot soup
crispy onions, cumin oil **VE,V**

Chicken liver & brandy parfait
toasted brioche, apple & plum chutney, dressed salad leaves **G,M,SO,E**

Prawn & crayfish cocktail
Bloody Mary sauce, baby gem, brown bread **F,C,E,SO GF**

Sweet potato falafel
smoked houmous, harissa & watercress **SE V,GF**

MAINS

Roast turkey breast & turkey thigh
honey glazed roast carrots & parsnips, Brussels sprouts, pigs in blankets, roast potatoes,
sage & onion stuffing, turkey gravy **SO,G GF**

Slow braised sticky beef cheek
honey glazed roast carrots & parsnips, Brussels sprouts, Yorkshire pudding,
roast potatoes, veal Jus **SO,ME GF**

Panfried seabass
crushed new potatoes, tenderstem broccoli, white wine sauce **GF**

Roasted vegetable & sundried tomato tart
Mediterranean cous-cous, roast carrots & parsnips **V,GF**

DESSERTS

Tangy lemon gateau
strawberries, Chantilly cream **G,E,M,N,P**

Traditional Christmas pudding
brandy sauce **M,E,SO**

Triple Chocolate brownie
chocolate sauce, vanilla ice cream **M,N,P,E,S,SE V,GF**

Raspberry frangipane tart
forest fruit compote, vegan coconut ice cream **N,P V,GF**

GF Non Gluten on request | VE Vegan on request | V Vegetarian on request

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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