

CHRISTMAS DAY THE HOG'S BACK HOTEL

AMUSE BOUCHE

Cream of tomato soup
parmesan foam & balsamic caviar M,SO

STARTERS

Roasted butternut squash & leek soup
crispy onions GF

Pressed venison & shin of beef terrine
roast cauliflower puree, pickled winter root vegetables,
toasted sourdough, dressed leaves SO,G GF

Beetroot cured smoked salmon stack
smoked salmon mousse, crushed avocado, dill crème fraîche, trout caviar,
wholegrain bloomer bread F,G,SO,M GF

Baked Camembert with rosemary & garlic
sourdough toast, cranberry chutney G,M,SO

MAINS

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

Chargrilled beef tenderloin
fine beans wrapped in pancetta, roasted sweet potato puree,
smoked Cheddar mash, rosemary & port beef jus SO,M

Baked supreme of hake
seafood velouté, king prawns, mussels, clams, butter beans, new potatoes SO,G,CR,F,MO

Goat's cheese, roasted sweet potato & caramelised onion filo parcel
roasted carrots & parsnips, chargrilled tenderstem broccoli, apple purée G,SO,M

DESSERTS

Traditional Christmas pudding
brandy sauce M,E,SO VE,GF

Trio of desserts
white & dark chocolate brownie, treacle tart with clotted cream, clementine posset
cranberry compote G,M,E,S,N,P

Cheese board
selection of British & continental cheeses, crackers, grapes, celery,
spiced apple & plum chutney G,C,SO,M

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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