

FESTIVE MENU THE HOG'S BACK HOTEL

STARTERS

Cream of celeriac & roasted cauliflower soup crispy onions C VE,GF

Chicken, pancetta & apricot terrine toasted brioche, balsamic onion confit, dressed salad leaves SO,G GF

Citrus & herb, smoked mackerel paté winter pickled vegetables, toasted sourdough, baby watercress F,G,SO GF

Porcini mushroom & parmesan arancini white truffle mayo, pickled shimeji mushrooms G,M,N,P,S

MAINS

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

Slow braised sticky beef cheek horseradish mash, roasted honey glazed carrots & parsnips, Brussels sprouts, Yorkshire pudding, veal jus SO,M,E,MU GF

Salmon Wellington garlic & parsley roasted new potatoes, tenderstem broccoli, white wine sauce SO,M,G,F,E GF

Roasted vegetable & harissa chickpea tart Mediterranean cous-cous, brussels sprouts, roasted honey glazed carrots & parsnips G,SO VE,GF

DESSERTS

Treacle tart Chantilly cream, cherry compote P,N,G,M,S

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

Triple chocolate brownie chocolate sauce, vanilla ice cream M,N,P,E,S,SE VE,GF

Clementine posset cranberry compote, shortbread biscuit G,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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