

# NEW YEARS EVE THE HOG'S BACK HOTEL

## STARTERS

Broccoli, smoked Cheddar & apple soup crispy sage & parmesan crisp M,G GF,VE

 $\label{eq:hamhock, carrot \& pea terrine} Ham hock, carrot \& pea terrine pickled cucumber \& cauliflower, sourdough toast, piccalilli G,MU,SO$ 

Smoked fish & seafood medley smoked salmon, prawn & crayfish cocktail, smoked mackerel pate, pickled gherkins, caper berries, dressed watercress & wholegrain bloomer bread G,C,F,SO

**Goat's cheese bon-bons** heritage pickled beetroot, caramelised onion chutney & candied walnuts G,M,E,SO

## MAINS

Chargrilled fillet of beef

Dauphinoise potato, fine beans wrapped in pancetta, beef & red wine jus M,SO

Rosemary & garlic confit duck leg confit garlic mash, chargrilled tenderstem broccoli, braised red cabbage, port & redcurrant jus M, SO

 $\label{lem:herb crusted salmon supreme} Herb \ crusted \ salmon \ supreme \ crushed \ new \ potatoes, \ roasted \ fennel, \ capers, \ white \ wine \ sauce \ M,G,F,SO$ 

 ${\bf Cumin, butternut\, squash\,\&\, lentil\, Wellington} \\to mato\, coulis, roasted\, carrots\,\&\, parsnips, chargrilled\, tenderstem\, broccoli\, G,N,P\, {\bf VE}$ 

#### DESSERTS

Bailey's crème brûlée ginger shortbread biscuit E,G,M

Chocolate truffle brownie torte candied orange & walnut pieces N,P,S VE,GF

Morello cherry lattice pie brandy crème Anglaise & cinnamon dust E,M,G,N,P,S

## TO FOLLOW

### 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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