

HATTON ARMS

Mon 20th Nov to Sat Dec 23rd
(excluding Sundays)



Christmas Fayre

Three Courses

Starters

Lightly Spiced Parsnip & Apple Soup, Mint Yoghurt (GFA / VEA)

Free-Range Chicken & Ham Hock Ballotine, Pear &
Golden Raisin Chutney (GFA)

Breaded 'Le Fin Terrion' Camembert Bites,
Smoked Tomato Chutney (V)

Atlantic Prawn & Crayfish Cocktail, Served in Baby Gem
Leaves & Bloody Mary Jelly (GFA)

Mains

*All Served with Roasted New Potatoes, Honey Glazed Root Vegetables,
Chestnut Roasted Sprouts & Braised Red Cabbage*

Traditional Roast Breast of Norfolk Turkey, Stuffed Leg with
Chestnut & Sage, Bread Sauce, Cranberry Compote (GFA)

Braised Blade of Warwickshire Beef, Parsnip Mash,
Bourguignon Garnish (GFA)

Pan Fried Seabass, Pomme Anna Potatoes, Wilted Spinach,
Samphire, Tomato & Crayfish Butter (GFA)

Grilled 8oz Sirloin Steak, Confit Tomato, Flat Cap
Mushroom & Garlic Butter (GFA) (£5 supp)

Winter Vegetable Wellington, Honey Glazed Sweet Potato,
Roasted Vine Tomato, Paprika Sauce (VE)

Desserts

Christmas Pudding, Brandy Butter (VEA)

Dark Chocolate & Clementine Torte, Chantilly Cream

Selection of British Cheese's, Biscuits, Celery & Chutney (GFA) (£2 supp)

Mulled Wine Baked Cheesecake, Berry Compote

All tables will have a discretionary 10% service charge applied.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please let us know before ordering.