

- TO START -

ROASTED BUTTERNUT SQUASH SOUP (VG)

Garlic and rosemary croutons. (VE option available)

DUCK LIVER & PORT PATE

Sticky fig preserve, watercress salad, toasted ciabatta & English salted butter.

PRAWN & LOBSTER COCKTAIL

Avocado, Marie Rose sauce, baby gem lettuce, rosemary focaccia & English salted butter. (GF option available)

BEETROOT CARPACCIO (VE)

Pickled blackberries & pink grapefruit citrus dressing.

- MAIN COURSE -

ROLLED AND STUFFED OWTONS FARM TURKEY BREAST

Garlic & rosemary roast potatoes, honey roasted carrots, buttered mixed greens, Brussels sprouts with bacon, pigs in blankets, Yorkshire pudding & rich gravy.

HERB CRUSTED LAMB RACK

Dauphinoise potatoes, honey roasted carrots, Brussels sprouts with bacon, buttered mixed greens, minted lamb sauce.

PARSNIP NUT ROAST (VG)

Garlic & rosemary roast potatoes, honey roasted carrots, buttered mixed greens, Brussels sprouts, Yorkshire pudding & cranberry gravy. (VE option available)

SALMON FILLET (GF)

Mussel velouté, sea greens, baby potatoes, buttered mixed greens & Brussels sprouts with bacon.

- PUDDING -

TRADITIONAL CHRISTMAS PUDDING

Warm brandy sauce. (GF & VE options available)

CHOCOLATE TRIO

Chocolate brownie, chocolate coated profiteroles, Movenpick chocolate ice cream.

MADAGASCAN VANILLA CHEESECAKE

Winter berry coulis, biscuit crumb & Movenpick vanilla ice cream.

VEGAN CHOCOLATE AND TRUFFLE TORTE (GF)

Vegan vanilla ice cream & chocolate sauce.

- TO FINISH -

TEA OR COFFEE & MINCE PIES

(GF & VE options available)



CHRISTMAS DAY MENU Adults £100.00 Children £55.00

- Please Note -

A deposit of £10 per person is required at the time of booking.

Confirmation of numbers, pre-order and full payment is required by 1st

December, at which point the booking becomes non-refundable.

A 12.5% discretionary service charge will be added on all Christmas Day bookings.

All communication regarding your party is to please be made via e-mail on info@oldhatchetascot.co.uk or by phone 01344 899911

