



FESTIVE MENU

AT THE HIND'S HEAD

23RD NOVEMBER - 23RD DECEMBER

• 2 COURSES £36 •

• 3 COURSES £44 •



• TO START •

WHITE LEEK & BRUSSEL SPROUT SOUP **V VGO**

Chestnut Shavings - Charred Brussel Petals - Sage Oil - Focaccia

SMOKED DUCK BREAST

Celeriac Remoulade - Pickled Cherries - Spiced Jus

PRAWN TOAST

Avocado - Pickled Cucumber - Apple & Dill Compote - Sourdough

TRIO OF BEETROOT **V VGO**

Pear - Walnut Cream - Pickled Shallots - Candied Walnuts - Aged Balsamic

• THE MAIN EVENT •

TURKEY BALLOTINE

Roast Potatoes - Carrot & Parsnip Mosaic - Brussel Sprouts - Kale - Turkey Jus

HALIBUT SUPREME

Fondant Potato - Leek Fondue - Champagne Beurre Blanc - Caviar - Crispy Leeks

BRAISED BEEF FEATHERBLADE

Potato Pavé - Confit Shallots - Cavolo Nero - Roast Vegetable Crisp - Red Wine Jus

ROAST KING OYSTER MUSHROOM **V VGO**

Potato Pastry - Carrot & Parsnip Mosaic - Chestnut Purée - Crispy Sage - Madeira Jus



FOR THE TABLE

Additional sides, priced per person



PIGS IN
BLANKETS
£6

BRAISED RED
CABBAGE
£4.5

TRUFFLE
CAULIFLOWER CHEESE
£5.5

• TO FINISH •

TRADITIONAL CHRISTMAS PUDDING

Cranberry Compote - Cinnamon Tuile - Brandy Cream

CHOCOLATE MOUSSE **VE**

Orange Marmalade - Candied Pistachio - Chocolate Crumb

RED BERRY & GIN CHEESECAKE

Juniper & Berry Gel - Blackberry Tuile - Candied Pistachio

A SELECTION OF THREE CHEESES

Artisan Crackers - Quince Jelly - Christmas Chutney

V - Vegetarian **VE** - Vegan **VGO** - Vegan Option, must state





DRINKS FOR THE TABLE



Prosecco 70cl

£34



Carafe of Festive Punch

Serves 4

Vodka, ginger beer, cranberry juice, lime juice

£18

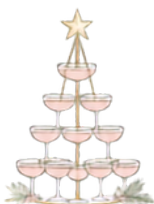


A tree of Santa Baby cocktails

Serves between 8 & 12 guests

Prosecco, Chambord, berry syrup

£9.50 per cocktail



A tree of Merry Mocktails

Serves between 8 & 12 guests

Mulled spiced syrup, cranberry juice,

Lyre's classico alcohol free sparkling wine

£7.50 per mocktail

TERMS & CONDITIONS OF BOOKING

- ✦ A 12.5% service charge will be added to all festive dining tables.
- ✦ Pre-orders are mandatory for all festive tables.
- ✦ A £10 per person non-refundable deposit is required for all festive reservations to secure your booking.
- ✦ Final guest numbers and menu choices must be confirmed at least 14 days before your booking. Changes or cancellations after this time may incur charges.
- ✦ Please notify us of any dietary requirements or allergies when submitting your pre-order, or as early as possible before your visit.
- ✦ In the event of a no-show, the full cost of the meal will remain payable. The lead booker is responsible for ensuring payment is made.
- ✦ By paying your deposit and confirming your reservation, you confirm that you have read, understood and agree to these Terms & Conditions.

