

The Hoebridge Inn Christmas Menu

£22 for 2 courses, £26 for 3 courses

Starters

Chicken Liver, Smoked Bacon and Brandy Pate

- served with a home made chutney and melba snaps

Roasted Butternut Squash and Sweet Potato Soup

Terrine of Pigeon, Pistachio and Cranberry

- served with redcurrant jelly and oatcakes

Crispy Breaded King Prawns

- served with a sweet chilli, lime and soy dipping sauce

Toasted Goats' Cheese Salad

- with beetroot, cashew nuts and a balsamic dressing

Hoebridge Prawn Cocktail

- Atlantic prawns in a marie rose dressing served on crispy lettuce leaves

Main Courses

Fenton Barns Turkey Breast

- served with roasted potatoes, chipolata sausages, rich gravy and cranberry sauce

Honey Roasted Ham

- served with black pudding, sauteed potatoes and an apple and cider sauce

Grilled Fillet of Sea Bream

- served on a bed of Mediterranean vegetable risotto

Bacon Wrapped Pheasant Breast

- filled with haggis and served with a whisky cream sauce

Mushroom, Brie and Hazelnut Puff Pastry Parcel

- served with a rocket and balsamic salad

Slow Roasted Beef

- served with roasted potatoes, Yorkshire pudding and gravy

Desserts

Traditional Christmas Pudding

- served with custard and a fruit compote

Chocolate, Pecan and Caramel Brownie

- served warm with vanilla ice cream

Sticky Toffee Pudding

- served with a rich butterscotch sauce and cream

Duo of Gingerbread Ice Cream and Lemon Curd Ice Cream

To Finish

Tea or Coffee served with warmed mince pies

Bookings now being taken from 1st December to 23rd December

Deposit of £5 per person on bookings for parties of 8 or more

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