

THE HERMITAGE



CHRISTMAS LUNCHTIME EVENTS

MENU 2020

2 COURSES £20.95PP

3 COURSES £21.95PP

TO BEGIN

PORK & PISTACHIO TERRINE, APPLE CHUTNEY, TOASTED BRIOCHE
HERITAGE BEETROOT & FETA CHEESE SALAD, PICKLED BLACKBERRIES (V)
SMOKED HADDOCK TARTARE, AVOCADO & MIXED PEPPER DRESSING
LEEK & POTATO SOUP, HERBS & CELERY (V)

MAIN COURSE

ROAST BREAST OF TURKEY, SAGE & ONION STUFFING, CHIPOLATA WRAPPED IN BACON, CREAMY SAVOY
CABBAGE, RED WINE GRAVY
BRAISED FEATHER BLADE OF BEEF, POMME PUREE, CURLY KALE & CRISPY KALE, BOURGUIGNON SAUCE
THREE BEAN STEW COOKED IN TOMATO SAUCE SERVED WITH NEW POTATOES & GARDEN PEAS (V)
SEARED SALMON, POTATO BRAVAS, TENDERSTEM BROCCOLI
ALL SERVED WITH FESTIVE VEGETABLES & ROAST POTATOES

FESTIVE FINISH

CHRISTMAS PUDDING WITH BRANDY CUSTARD
VANILLA CRÈME BRULEE, SUGAR PINEAPPLE, MANGO SORBET
BAILEYS CHEESE CAKE, FRESH BERRIES, STRAWBERRY COMPOTE
CHOCOLATE MOUSSE, CINNAMON DOUGHNUT, POACHED PEARS, BERRY COMPOTE
THREE OF OUR FAVOURITE LOCAL CHEESES, FUDGES BISCUITS, QUINCE JELLY, GRAPES, CELERY (SUPPLEMENT
£5.75)

COFFEE AND MINI MINCE PIES

ALL CHRISTMAS PARTY LUNCHESES INCLUDE FESTIVE PARTY POPPERS,
STREAMERS AND CRACKERS

(V) = VEGETARIAN

ALL SUBJECT TO GOVERNMENT GUIDELINES AT THE TIME