

THE HERMITAGE



CHRISTMAS PARTY DINNER MENU 2021

SUNDAY – THURSDAY 3 COURSES £29.95PP

FRIDAY & SATURDAY 3 COURSES £38.95PP

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)
Thai spiced crab cakes, tomato & chilli gel, watercress salad, (supplement £4.95)
Pan seared scallops, pea puree, pancetta crisp, (supplement £5.95)

MAIN COURSE

Roast breast of turkey, sage & onion stuffing, chipolata wrapped in bacon, creamy savoy cabbage & chestnut, pan gravy
Braised feather blade of beef, creamy mash potato, curly kale & crispy kale, bourguignon sauce
Seared salmon, potato bravas, tenderstem broccoli
28 day aged 8oz fillet steak, triple cooked chips, mushroom, grilled tomato, peppercorn sauce (supplement £10.95)
Three bean stew cooked in tomato sauce served with new potatoes & garden peas

All served with festive vegetables & roast potatoes

FESTIVE FINISH

Christmas pudding with brandy custard
Vanilla crème brulee, sugar pineapple, mango sorbet
Baileys cheese cake, mixed berry compote, raspberry sorbet
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 NIGHTS INCLUDE: 3 COURSE MENU WITH COFFEE, PARTY POPPERS, STREAMERS,
CRACKERS AND A DISCO UNTIL MIDNIGHT
ALL SUBJECT TO GOVERNMENT GUIDELINES AT THE TIME