

CHRISTMAS @THE HOURGLASS

STARTERS

TOMATO & BASIL SOUP

with crème fraiche & warm bread **GFO V**

CAULIFLOWER POPCORN

with vegan sweet chilli mayo **VE**

HAM HOCK TERRINE **GFO**

served with Piccalilli; rocket
& garlic toasted crostini

SMOKED SALMON BRUSCHETTA **GFO**

with cream cheese, pickled cucumber &
sweet chilli sauce

CREAMY GARLIC MUSHROOMS **GFO V**

on toasted bread

MAINS

BRAISED BEEF BRISKET

with horseradish mash and Chef's Christmas
vegetable selection **GF**

PAN FRIED SALMON

with champ mash, tender stem broccoli with
leek
and crayfish sauce and Chef's Christmas
vegetable selection **GF**

ROAST VEGETABLE WELLINGTON

with spinach and mushroom duxelle and
roasted red pepper sauce, roasted potatoes and
Chef's Christmas vegetable selection vegetable
selection **V**

TRADITIONAL ROASTED TURKEY BREAST

with chestnut & cranberry stuffing,
Pigs in blankets, roast potatoes,
Chef's Christmas vegetable
selection and Yorkshire pudding
GFO

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING

with
brandy custard &
redcurrants **GFO**

WARM STICKY TOFFEE PUDDING

with toffee sauce and
vanilla ice cream **GF**

APPLE & WINTER BERRY CRUMBLE

with custard

ICE CREAM SUNDAE **GF**

CHRISTMAS CHEESE TROLLEY

served at the table, **3 cheese platter £8.95, 5 cheese platter £10.95**
served with crackers, honey, chutney and celery

TWO COURSES £26.95

THREE COURSES £29.95

Kindly note we require a £10 per person deposit please.