

# Christmas Eve

Tuesday 24<sup>th</sup> December

## KICK OFF THE FOOD FEST WITH TASTY AFTERNOON TREATS

Warm sausage rolls  
Selection of sandwiches  
Cheddar and smoked bacon tart  
Plain and fruit scones, clotted cream, strawberry jam  
Blood orange & pistachio, chocolate and Bailey's eclairs

## DINNER

Enjoy a seasonal 3-course supper in Hook



# It's Christmas!

## CHRISTMAS DAY LUNCH

A 4-course festive feast with all the trimmings  
Chicken liver parfait, winter truffle, Sauternes poached grapes  
Hot smoked salmon, dill oil, champagne sauce  
Roast free range turkey with all the trimmings

Our homemade Christmas pudding, brandy butter, clotted cream or Cotswold blue cheese, fig jelly, crackers

## VEGETARIAN CHRISTMAS DAY LUNCH

Beetroot tart, wasabi, miso, sesame  
Celeriac & truffle ravioli, mushroom broth  
Spiced sweet potato & chestnut pithivier with all the trimmings

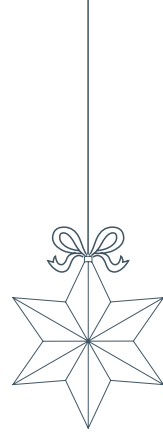
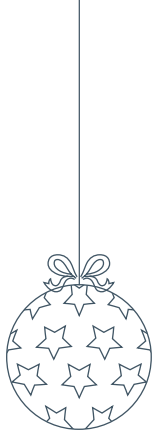
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## CHRISTMAS DAY SUPPER

*Our version of a picky tea – served buffet style*

Selection of cold meats - roast beef, turkey,  
honey-glazed gammon  
Pâté-en-Croûte  
Shell on prawns, garlic and lemon mayonnaise  
Potato salad  
Coleslaw

Roast butternut squash, feta, pomegranate, freekeh  
Baby gem, herb dressing  
Cheese board, celery, grapes, crackers  
Black forest chocolate pots  
Passion fruit, mango & coconut pots  
Mince pies



# Boxing Day

Thursday 26<sup>th</sup> December

## BREAKFAST

Tuck into a continental and full English breakfast



## LUNCH

Choose from a selection of our legendary Hot Dogs - Pug in Blanket anyone?



## A FINAL 4-COURSE SEASONAL FEAST

Butternut squash, poached egg, leeks, sage  
Hand-dived scallop, lemon chicken sauce, tarragon oil  
Beef fillet, cep vol au vent, pickled turnips, red wine sauce  
Chocolate & Grand Marnier fondant, mandarin sorbet

## A FINAL 4-COURSE SEASONAL VEGGIE FEAST

Jerusalem artichoke & truffle soup  
Butternut squash, poached egg, leeks, sage  
Cauliflower risotto, caraway, preserved lemon  
Chocolate & Grand Marnier fondant, mandarin sorbet