

## *To Start*

*chefs homemade soup*, roasted butternut squash & rosemary, apple relish(v)(gf)

*charcuterie board*, cured meats, foie gras parfait, fruit chutney, toasted ciabatta

*pressed duck, pork & pistachio terrine*, bacon wrapped, winter spiced cranberry jam(gf)

*cured salmon gravlax*, baby new potato & chive salad, crispy capers & red cress(gf)

*tomato & basil tartlet*, endive & rocket salad, honey & goats cheese cream, candied walnuts(v)

## *Mains*

*(all with family served sides)*

*herb roast shropshire turkey*, spiced onion stuffing balls, apple cider gravy(gf)

*honey glazed roast ham*, caramelised pineapple & parsley chutney, garlic cream sauce(gf)

*baked plaice fillet*, parmesan & herb crust, roasted vine tomatoes, herb oil dressing

*filo parcels*, roasted butternut squash, sweet potato & feta, endive salad, saffron cream sauce(v)

## *Family Served Sides*

classic herb roast potatoes

sweet potato mash, a hint of chilli & nutmeg

new potatoes, garlic & rosemary butter

honey roasted carrots, parsnips & red onions

braised sweet red cabbage

brussel sprouts and bacon

## *Desserts*

*pecan pie*, vanilla anglaise, date purree sauce

*traditional christmas pudding*, brandy cream sauce

*bourbon panacotta*, caramelised pineapple skewers, toffee sauce(gf)

*chocolate brownie*, white chocolate chips, toffee ice cream, toffee sauce

*cheese selection*, shropshire blue, smoked applewood, wensleydale with cranberries, fruit chutney, crackers(gf) \*

*fresh fruit salad*(gf)

coffee & mince pies £2

\*£3 supplement

# Hamiltons Restaurant

## Lunch £22 - Dinner £25

### 3 courses

Available 30<sup>th</sup> November – 23<sup>rd</sup> December

Book now to avoid disappointment deposit of £10 per person

Some of our dishes may contain allergens. Please ask a member of staff for more information

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