

Hamiltons

Christmas Menu 2018

26th November - 22nd December

Starters

- chefs homemade soup** spiced parsnip & butternut squash soup, chesnut crumb (v)
smoked mackerel pate pickled beetroots & cucumber, toasted crostini
chicken, anchovy & bacon terrine toasted garlic croutons, baby gem salad, caesar dressing
pancetta & chorizo risotto butternut squash & leeks, parmesan tuile (gf)
baked field mushroom stuffed with blue cheese crumb, mixed leaf salad, balsamic reduction (v)

Mains

- roasted turkey breast** chesnut, bacon & cranberry stuffing, redcurrant & red wine sauce
honey glazed roast ham caramelised red onion chutney, honey mustard glaze (gf)
parmesan & pea crusted baked plaice fillet roasted cherry vine tomatoes, caper butter sauce
butternut squash & wild mushroom tart roasted shallot & beetroot salad, smoked cheddar cream sauce, toasted walnuts (v)

ALL MAINS SERVED WITH FAMILY SIDES

- classic herb & garlic roasted potatoes
honey roasted carrots, parsnips & red onions
sauteed brussel sprouts with bacon & shallots

Desserts

- forest fruit & poached pear crumble** almond crumble topping, vanilla custard
traditional individual christmas pudding brandy cream sauce
spiced roasted plums meringue, chantilly cream, honeycomb (gf)
warm chocolate orange brownie vanilla bean ice cream
cheese selection stilton blue clawson, wensleydale with cranberries, smoked cheddar, west country brie, spiced apple and grape chutney, cheese biscuits

£4 supplement

coffee & mince pies £2.00

(available on pre-order)

Three courses

Lunch £22pp Dinner £25pp

£10 per person deposit