

THE HAMBROUGH RESTAURANT

Festive Menu

Aperitif

CHRISTMAS SPRITZ
£10.50

POMEGRANATE MARTINI
£10.50

NEGRONI SBAGLIATO
£10.50

Starters

DUCK LIVER PARFAIT
BLOOD ORANGE-PLUM CHUTNEY-
TOASTED CIABATTA-(GF)

GRILLED NASHI PEAR
GOATS CHEESE-ROSEMARY-ROASTED
CHESTNUTS-SPICED PORT & CRANBERRY
COMPOTE-(V/GF)

OAK SMOKED SALMON
CITRUS CRÈME FRAICHE-PRESERVED
CUCUMBER-BOLTARDY REDUCTION-ROE-(GF)

INFUSED CAULIFLOWER & SAGE SOUP
TOASTED HAZELNUTS-HOUSE BAKED BLOOMER-
HAND CHURNED BUTTER-(V/VE/GF)

Mains

BUTTER ROASTED TURKEY
BREAST-BREAD SAUCE (GF)

MAPLE GLAZED RARE SIRLOIN OF
BEEF-YORKSHIRE PUDDING (GF)

SERVED WITH
ROSEMARY ROAST POTATOES - ROASTED ROOT VEGETABLES - PIG IN BLANKET-
SAGE & ONION STUFFING - CHARRED SPROUTS - RED WINE GRAVY

MIXED SEED & NUT ROAST
ROSEMARY ROAST POTATOES-ROASTED ROOT
VEGETABLES-CHARRED SPROUTS-VEGETABLE
GRAVY-(VE/CF)

ROASTED BUTTERNUT RISOTTO
ROSE HARISSA-SAFFRON YOGURT-
SAGE CRISP-VE/CF)

PAN FRIED SEA BREAM
BUTTERED RATTE POTATO-WINTER VEGETABLE CAPONATA-
SEA HERB-BEURRE BLANC - (GF)

Desserts

TRADITIONAL CHRISTMAS PUDDING
REDCURRANTS-BRANDY CREAM-(V/GF)

STICKY DATE PUDDING
TOFFEE SAUCE-CLOTTED CREAM-(V/GF)

WHITE CHOCOLATE & RASPBERRY
CHEESECAKE
RASPBERRY SORBET-CRYSTALLISED WHITE
CHOCOLATE-(V)

TRIO OF CHEESE
ARTISAN CRACKERS-PLUM TOMATO CHUTNEY-
BLACK GRAPES-(V)

Digestif

GINGERBREAD ESPRESSO
MARTINI
£10.50

BAILEYS COCKTAIL
£10.50

CHRISTMAS GODFATHER
£10.50

LUNCH : TWO COURSES £25 PP : THREE COURSES £30 PP
DINNER : TWO COURSES £30 PP : THREE COURSES £35 PP

OUR FESTIVE MENU IS AVAILABLE FROM THURSDAY 20TH NOVEMBER UNTIL FRIDAY 20TH
DECEMBER (EXCLUDING SAT 30TH NOVEMBER) FOR PARTIES OF FOUR OR MORE.
A £10 BOOKING FEE IS REQUIRED TO RESERVE YOUR TABLE AND A FULL PRE-ORDER AT LEAST
48 HOURS PRIOR TO YOUR BOOKING