

**5 Course
Menu £95 pp**

£10 per head required
on booking. 50%
Payment and pre order
required by 1st of
December



HENGIST
RESTAURANT

Christmas Day Menu

Amuse Bouche

French Onion Stuffed Mushroom (gf)(v)

First Starter

Chicken Terrine with Leeks, Apricots, Ginger Croutons, Spicy Red Onion Chutney (gf*)

or

Smoked Salmon and Prawn Salad, Lemon Marinated Curly Endive Salad with Pomegranate and Fresh Figs (gf)

or

Chestnut Veloute with Homemade Rye Bread and Ginger Butter (gf*)

Second Starter

Halibut Bellini's with Dill Crème Fraiche and Fish Pearls

or

Bacon Wrapped Dates with Goats Cheese and Ginger Bread

or

Salmon Tartare with Lemon and Capers (gf)

or

Vegetarian Terrine, Soft Cheese, Herbs and Beetroot with Walnut Brittle (gf)(ve)

Mains

Festive Stuffed Turkey, Herb Rolled Roasted Potatoes, Honey Glazed Cinnamon Carrots, Parsnip Puree, Bacon Brussel Sprouts, Three Pigs in Blanket, Yorkshire Pudding and Cranberry Red Wine Jus (gf*)

or

Beef Wellington with Truffle Duchess Potatoes, Garlic Sautéed Fine Beans and Crispy Parma Ham

or

Spicy Siracha Glazed Salmon, Minted Yoghurt Sauce, Five Spice and Kaffir Lime Risotto Quenelles, Roasted Brussel Sprouts (gf)

or

Brie and Cranberry Pithivier, Dauphinoise Potatoes, Roasted Heritage Carrots and Beetroots, Apple and Mint Sauce (v)

Desserts

Christmas Apple Crumble with Mixed Dry Fruits, Ginger Cookie Topping and Orange Sorbet (v)

or

Baileys Tiramisu Trifle, Swiss Roll Soaked with Espresso, Whipped Cream and Strawberries (v)

or

Pecan and Gingerbread Pie, Cinnamon Chantilly Cream, Berry and Sherry Coulis (v)

Vegetarian (v) Vegan (ve) Gluten Free (gf) Gluten Free Available (gf*)
If you have any food allergies or intolerances, please mark this on the pre order.