

**3 Course
Menu £40 pp**
£10 per head non
refundable deposit
required on booking.



HENGIST
RESTAURANT

Christmas Festive Party Menu

Served Friday 1st December - Sunday 24th December

Starter

Cider and Onion Soup - Hengist Made Bread and Butter (gf*)(v)(ve*)

Deep Fried Brie - Figs, Apricots and Black Cherry Sauce (v)

Beef Wellington Tart - Sliced Beef, Truffle Mash, Fine Beans and Bourbon Sauce

Hengist Prawn Cocktail - Marie Christmas Sauce, Lemon Croutons, Fresh Avocado and Baby Gem (gf*)

Mains

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

Tarragon Sage Crusted Roast Beef - Ginger Dauphinoise Potatoes, Bacon Brussel Sprouts, Spiced Red Cabbage, Pig in Blanket and Mustard Cream Sauce (gf)

Crispy Coated Lemon Pepper Salmon - Duchess Potatoes, Lemon Kale and Fine Green Beans and a Brown Butter Sauce (gf)

Tofurky - Breaded Tofu with Herbs and Spices, Greens in Blankets, Spiced Red Cabbage, Parsnip Puree, Spicy Vegan Red Wine Jus (v)(ve*)

Desserts

Hengist Christmas Cake - Blackcurrant Sorbet and Wensleydale Cheese Crisp

Belgian Chocolate Yule Log - Homemade Truffles and Fresh Berries

Hengist Festive Trifle - Sherry Soaked Sponge Fingers, Creamy Custard and Fresh Strawberries (v)

Tea and Coffee Included

Pre Order is required for festive party bookings.

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.