

CHRISTMAS 2018

STARTERS

GLASS OF PROSECCO ON ARRIVAL

SPICED SQUASH SOUP sage cream (vgo)

GAME TERRINE apricot chutney, pistachio bread

BEETROOT CARPACCIO pickled walnuts, goat's cheese, raspberry dressing (v)

SMOKED MACKEREL TIAN sweet & hot cucumber, crusty bread

MAINS

TRADITIONAL ROAST TURKEY roasted vegetables, goose fat potatoes, pigs in blankets, pan gravy

SEASONED GLAZED DAUBE OF BEEF red cabbage, caramelised sprouts & bacon truffle mash, red wine sauce

PAN ROASTED HAKE new potatoes, wilted greens, tarragon butter sauce

8oz BEEF BURGER pickles, red onion jam, skin on fries - blue cheese

8 HOUR PORK BELLY spinach, crushed roast potatoes, golden raisin & calvados jus

WILD MUSHROOM NUT LOAF aubergine caviar, courgette, wild rocket (vg)

DESSERTS

CHRISTMAS PUDDING CREME BRULEE brandy butter

MULLED WINE POACHED PEAR mixed berry compote (vg)

PANATONE BREAD & BUTTER PUDDING custard

LOCAL CHEESE SELECTION plum chutney, crackers

TWO COURSES - £25

THREE COURSES - £30

(v) - VEGETARIAN (vg) - VEGAN (vgo) - VEGAN OPTION AVAILABLE

SOME OF OUR DISHES CONTAIN ALCOHOL OR NUTS. PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU HAVE ANY ALLERGENS, INTOLERANCES OR QUESTIONS ABOUT THE INGREDIENTS



THE
HOCKLEY
ARTS
CLUB

