

# CHRISTMAS 2018

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## 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

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

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

**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



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