HEMPSTEAD HOUSE COUNTRY HOUSE HOTEL & SPA Festive Menu 2023

Starters

Carrot, Orange and Coriander Soup (*df, gf, v, vg*) with coriander oil

Braised Chicken and Pork Terrine (*df, gf*) Cumberland sauce and dressed salad leaves

Potted Oak Smoked Salmon and Prawn (gf adaption available on request only) toasted ciabatta, lemon and chive crème fraiche

Breaded Deep Fried Brie (v)

(gf adaption available on request only) cranberry and orange chutney

Mains

Roasted Turkey Breast (df)

(gf adaption available on request only) pigs in blankets, cranberry and chestnut stuffing, roast potatoes, seasonal vegetables and thyme jus

Roasted Topside of Kentish Beef

served with Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus *(Available Sunday's Only)*

Slow Braised Lamb Shank (df, gf)

roasted potatoes and seasonal vegetables and mint jus

Pan Seared Fillet of Salmon (df, gf)

new potatoes, seasonal vegetables and a tomato and red pepper coulis

Nut Roast with Beetroot Powder (*df, gf, v, vg*) roasted potatoes, seasonal vegetables and vegan gravy

Desserts

Traditional Christmas Pudding (v) vanilla brandy sauce

Black Forest Chocolate Brownie (*v*) Chantilly cream, chocolate shavings and kirsch coulis

Gingerbread Cheesecake (v) toffee apple compote

Mulled Wine Poached Pear (*df, gf, v, vg*) port and orange syrup, and mandarin sorbet

Monday to Friday Lunch £32.50 per personMonday to Thursday Evening Dinner £42.50 per personSaturday & Sunday Lunch £36.50 per personFriday & Saturday Evening Dinner £49.50 per person

df – dairy free *gf* – gluten free v – vegetarian vg - vegan Some of the menu can be adapted for intolerances. Please ask for further details.