



CHRISTMAS DAY AT YE OLDE HOBNAILES INN

Welcome glass of Prosecco on arrival

Olives & bread for the table



STARTERS



Roasted vine tomato soup, basil croutons & granary bread

Whole rosemary & garlic camembert, onion chutney & crusty bread

Smoked mackerel pate, horseradish crème fraiche & granary toast

Crispy pork belly with hot apple puree & black pudding

Honey baked goats cheese & sun dried tomato salad with crispy wild mushrooms



MAIN COURSES



Roast turkey crown, pigs in blankets & cranberry & sausage stuffing

28 day matured Sirloin of beef with Yorkshire pudding

Herb crusted rump of lamb with sweet red cabbage & rosemary jus

Roasted seabass fillet, curly kale with prosecco & prawn cream sauce

Cashew & cranberry nut roast with Yorkshire pudding

*All served with thyme roasted potatoes, honey roast parsnips,
market vegetables & buttered sprouts*



DESSERTS



Traditional Christmas pudding with brandy cream

Mango cheesecake with double cream

Spiced crème brulee with shortbread biscuits

Chocolate orange brownie, chocolate sauce & honeycomb ice cream

Chef's cheese board, crackers & onion chutney

£95 PER PERSON

£55 CHILDREN [UNDER 12 YEARS]

[PRICE INCLUDES A £5 PER HEAD SERVICE CHARGE]

