HENGIST

RESTAURANT

£90
PER PERSON

CHRISTMAS DAY

Glass of Mulled Wine on arrival

FIRST COURSE

DEMITASSE OF JERUSALEM ARTICHOKE VELOUTÉ (V, GF)

THIRD COURSE

SLOW COOKED NORFOLK BRONZE TURKEY (GF)

Red onion, apple and port stuffing, roast potatoes, roasted vegetables, pigs in blankets, braised red cabbage, sprout leaves & pancetta

FILLET OF BEEF WELLINGTON

Wrapped in sliced prosciutto & a wild mushroom, shallot and thyme stuffing, dauphinois potatoes, French beans, roasted vegetables, red wine jus

STONE BASS (GF)

Celeriac puree, sautéed red chicory, crispy kale, sweet shallots, sorrel cream

SPICED SQUASH AND WILD MUSHROOM PITHIVIER (V)

Pickled beetroots, roasted celeriac, morels, vegetarian jus

SIXTH COURSE

MINCE PIES, TEA AND COFFEE

SECOND COURSE

PAN FRIED SCALLOPS

Caramelised white chicory tart, orange vinaigrette

HAM HOCK AND TRUFFLE BALLOTINE (GF AVAILABLE)

Warm green bean, morel & hazelnut salad

TOMATO TARTE TATIN (V)

Balsamic dressing, Golden Cross goats cheese cream, toasted walnuts, rocket

FOURTH COURSE

BABY POACHED PEAR (V,GF)

Tangerine Sorbet, Kir Royal Syrup

FIFTH COURSE

CHRISTMAS PUDDING

Whipped brandy butter, maple glazed pecans

BITTER CHOCOLATE TART

Salted caramel & hazelnut praline ice cream

SPICED GINGER PANNA COTTA (V, GF)

Roasted figs, pineapple & pink peppercorn salsa

HENGIST

RESTAURANT

£35
PER PERSON

CHRISTMAS PARTY

FIRST COURSE

JERUSALEM ARTICHOKE SOUP
(V, VE & GF AVAILABLE)
Parmesan crisps, truffle oil, toasted sourdough

GINGER CURED SALMON
Wasabi mayonnaise, lemon soy dressing

SALAD OF SMOKED DUCK BREAST
AND CONFIT LEG (GF)
Soft quail egg, beetroot

THIRD COURSE

ROASTED PINEAPPLE
Passionfruit & pink peppercorn syrup,
banana ice cream

WARM SALTED CARAMEL
CHOCOLATE BROWNIE
Hazelnuts, chocolate sorbet

CHRISTMAS PUDDING
Brandy sauce or brandy butter

SECOND COURSE

SLOW COOKED NORFOLK
BRONZE TURKEY BALLOTINE (GF)
Red onion and apple stuffing, roast potatoes, roasted vegetables, pigs in blankets, braised red cabbage, Brussels sprouts

PAN ROASTED HAKE
Confit new potatoes, buttered kale,
brown shrimp, caper butter sauce

SLOW COOKED PORK BELLY (GF)
Sweet potato puree, braised leeks, apple jus

FENNEL TARTE TATIN (V)
Pickled blueberries, toasted pecans

FOURTH COURSE

MINCE PIES, TEA AND COFFEE