

Haddon House Hotel

Festive Christmas Lunch Menu

2-Course £14.95 * 3-Course £19.95

Starters

Baked Goats Cheese and Spicy Tomato

with dressed salad and balsamic glaze

Traditional Minestrone Soup

with toasted ciabatta bread and parmesan cheese served on the side

Duo of Pate

chicken liver and duck orange with bramley apple puree and redcurrant coulis

Christmas Bruschetta

turkey, brie and cranberry with a sage and onion crumb

Parisienne of Melon Cocktail

served with fruit sorbet and garden mint

Homemade Thai Spiced Salmon, Prawn and Dill Fishcake

served with sweet chilli sauce

Main Course

Festive Hand Carved Crown of Dorset Turkey

with sage and onion stuffing, bacon wrapped chipolata and cranberry sauce

Steak and Kidney Suet Pudding

served with chefs own rich beef gravy

Beer Battered Fillet of Cod

served with mushy peas

Chefs Vegetarian Nut Roast

served with yorkshire pudding and vegetarian gravy

Winter Chicken and Bacon Melt

with grilled wokey hole cheddar cheese

Roast Loin of Pork

served with Yorkshire pudding , apple and apricot stuffing and cider gravy

all the above are served with buttered brussel sprouts, honey glazed carrots, roasted parsnips,
and either roast, new or hand cut chipped potatoes

Sweet Course

Traditional Steamed Christmas Pudding

served with either brandy sauce, creamy custard or cream

Chocolate Profiteroles

filled with chantilly cream and covered with belgium chocolate

Haddon House Knicker Bocker Glory

served with a chocolate curl

Chocolate and Honeycomb Cheese Cake

served with chantilly cream

Mulled Wine Panna Cotta

served with clotted cream ice cream

Christmas Chocolate Yule Log

topped with chocolate truffle and filled with bandy butter icing and cream
