

Haddon House Hotel

Festive Christmas Dinner Menu

2 Course £22.50 3 Course £27.50

Starters

Peri Peri Chicken and Roasted Vegetable Kebab

served with a tangy greek yoghurt

Prawn Cocktail Crostini

with a classic marie rose sauce and garnished with whole prawn

Duck, Chicken and Smoky Bacon Terrine

with sweet onion chutney and toasted crostini bread

Homemade Thai Spiced Salmon, Prawn and Dill Fishcake

served with a chilli sauce

Chefs Homemade Roasted Butternut Squash Soup

served with crème fraiche and toasted rustic farmhouse bread

Classic Antipasti

Selection of cured meats with dressed rocket, sun blushed tomatoes, olives and buffalo mozzarella with warm crusty bread

Main Course

Festive Hand Carved Crown of Dorset Turkey

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

Rack of Dorset Lamb

oven roasted and nested on a bed of buttered spinach served with redcurrant and red wine jus

Oven Roasted Duck Breast

with cranberry and apple sauce

Slow Roasted loin of Pork

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

Supreme of Salmon

with a lemon and herb crust served with a classic prawn sauce

Mushroom, Cranberry, Hazelnut and Brie Wellington

with an onion cream sauce

all of the above are served with buttered brussel sprouts, honey glazed carrots, roasted parsnips, roast and lyonnaise potatoes

Sweet Course

Traditional Steamed Christmas Pudding

served with either brandy sauce, creamy custard or cream

Chocolate Profiteroles

filled with baileys cream, covered with belgium chocolate and served with vanilla bean ice cream

Chocolate Orange Crème Brûlée

served with a homemade chocolate dipped shortbread cookie

Praline Goey Chocolate Brownie

with belgium chocolate sauce and served with vanilla bean ice cream

Vanilla Panna Cotta

with mango coulis

Spiced Apple and Sultana Strudle

served with either creamy custard or vanilla bean ice cream
