HADDON HOUSE HOTEL

WEST BAY ◆ DORSET

Good Food, Great Company by the Sea

Festive Christmas Lunch Menu

2-COURSE £28.50 | 3-COURSE £35.50

STARTERS

Baked Goats Cheese and Spicy Tomato Tart
with dressed salad leaves and balsamic glaze

Creamy Roasted Butternut Squash Soup
with a swirl of coconut milk and toasted ciabatta bread

Ham Hock Terrine
served with piccalilli and toast ciabatta bread

Parisienne of Melon Cocktail
served with fruit sorbet and garden mint

Toasted Bruschetta
with sun-blushed tomatoes and mozzarella cheese

'Tis the Season

MAIN COURSE

Festive Hand-Carved Crown of Dorset Turkey
with sage, onion and cranberry stuffing, pigs in blankets and chef's golden gravy

Traditional Steamed Steak and Kidney Suet Pudding
served with chef's rich beef gravy

Oven Baked Fillet of Haddock
with lemon and dill butter crumb crust

Chef's Vegetarian Nut Roast
served with yorkshire pudding, apple and apricot stuffing and chef's vegetarian gravy

Roasted Supreme of Chicken Forestiere
topped with bacon lardons and creamy mushroom sauce

Hand Carved Roast Loin of Pork
served with yorkshire pudding, apple and apricot stuffing with chef's cider gravy

All of the above are served with buttered brussel sprouts, honey-glazed carrots, roasted parsnips, cauliflower cheese and roast and new potatoes.

SWEET COURSE

Traditional Steamed Christmas Pudding
served with brandy cream anglaise or creamy custard (please state)

Rich Chocolate, Orange and Honeycomb Cheesecake
served with vanilla bean ice cream

Chef's Festive Strawberry Eton Mess
served with raspberry fruit coulis

Spiced Apple and Sultana Strudel
served with creamy custard

Strawberry and Champagne Sorbet
with strawberries

Including crackers and party poppers

Coffees available on the day are to be ordered at the bar and charged at **£3.50 per cup.**

£10.00 non refundable deposit required on booking.