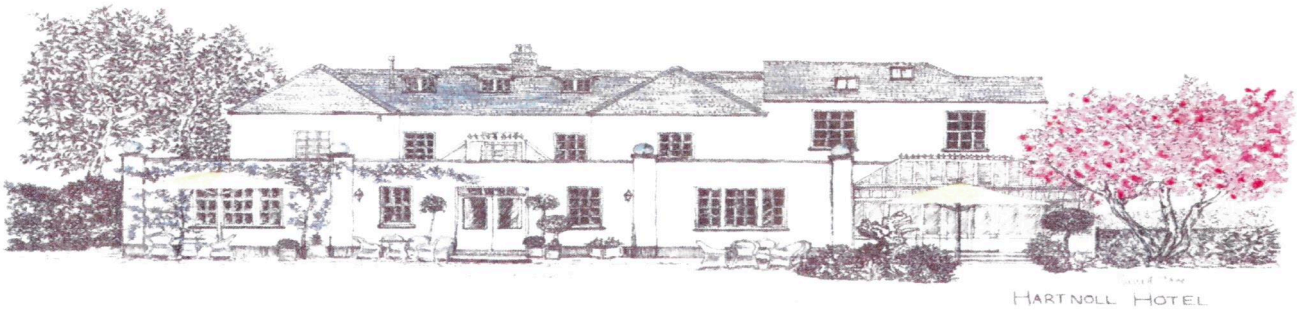


Festive Dinner Menu

2 course £40.00, 3 course £45.00

To Start

Honey Roasted Parsnip Soup with Crispy Onions
(D,C,SD,G)

Duck & Onion Parfait, Red Onion Marmalade, Herb Salad & Crostini's
(SD,D,C,E,G,L)

Severn & Wye Hot Smoked Salmon & Trout, Horseradish Mayonnaise, Spiced Baby Figs, Watercress & Rocket Salad **(F,SD,E,M)**

For Main

Roasted Free Range Ballotine of Turkey Breast, Sage & Onion Stuffing, Roast Potatoes, Chipolata Sausage Wrapped in Bacon with Red Wine Gravy
(G,D,SD,C,GF)

Grilled Fillet of Salmon, Crushed New Potatoes, Wilted Greens, White Wine & Herb Sauce
(F,SD,C,D,M)

Christmas Nut Roast, Roast Potatoes, Roasted Parsnips & Carrots
(V,VE,G,L,C)

All Served With Honey Roasted Parsnips, Carrots, Kale, Broccoli & Brussel Sprouts *(D,SD)*

To Finish

Christmas Pudding with Vanilla Ice Cream, Brandy Sauce, & Poached Plums
(D,N,G,E,SD)

Vanilla Panna Cotta, Berry Compote, Shortbread Biscuit with Blood Orange Sorbet
(D,G)

Selection of Homemade Ice Creams & Sorbet
(Chocolate, Honeycomb or Vanilla Ice Cream or Blackcurrant, Lemon or Mango Sorbet)
(D,E,SD)

Tea, Coffee & Mince Pies **(D,G,E,SD)**

Hartnoll Hotel Menu Allergen Key

G- Gluten	C- Celery	MS- Molluscs
S- Soya	CC- Crustaceans	P- Peanuts
N- Nuts	M-Mustard	SS- Sesam
SD- Sulphur Dioxide	E- Eggs	D- Dairy
GF – Gluten Free	L- Lupin	F- Fish