



CHRISTMAS DAY MENU

BUBBLES & CANAPES

Mini Butternut Squash Arancini, with Truffle & Sage (GF) (PB)
Smoked Salmon Mousse, on a Blini with Caviar
Ham Hock, on Rye Toast with Mustard Mayo
Avocado Mini Tart, topped with a Lime & Coriander Salsa (GF) (PB)

STARTERS

Sweet Potato and Red Pepper Soup (PB)

Chicken Liver Pate, Spiced Tomato, Chutney, and Rustic Toasted Sourdough
Prawn and Cray Fish Cocktail, Crisp Lettuce, Cocktail Sauce and Brown Buttered Bread
Lemon Cous Cous, flavoured with Coriander, Sundried Tomato, Parmesan
on Roasted Auberge and a Pesto Dressing (PB)

MAINS

Roast Turkey, Roast Potatoes, Pigs in Blankets, Sage Stuffing and Seasonal Vegetables (PB)
Roast Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Jus
Fillet of Stone Bass, Lyonnaise Potatoes, Samphire and Saffron Cream Sauce (GF)
Roasted Cauliflower, Butternut Squash and Sweet Potato in a Lentil Garlic
and Thyme Rogue (GF) (PB)

DESSERTS

Traditional Christmas Pudding with Brandy Sauce
Chocolate & Coconut Tart with Vanilla Ice Cream (PB) (GF)
Vanilla Crème Brule with Cherries & Kirsch
Cheese and Biscuits

Single Gloucester, Carney Ash and Cotswold Brie, Chutney, Celery and Grapes

£95 PER PERSON | UNDER 10'S £55

Dairy-free & gluten-free options available on request.

Please note we do not list all the ingredients.

If you have any food allergies, please feel free to discuss this at your time of booking.

(PB) plant based and vegetarian (GF) gluten free

BOOKING TERMS

Pre Bookings & Pre Orders ONLY £10 Non-refundable deposit per person taken at time of booking Final payment due 2 weeks prior to your booking date EMAIL: events@hatton-court.co.uk - Tel 01452 617412 Hatton Court Hotel, Upton Hill, Upton St Leonards, Gloucester, GL4 8DE