

CHRISTMAS DAY MENU

WELCOME 1ST COURSE

Glass of Bubbles* & Chef's welcome Amuse-bouche

2ND COURSE

Warm Beet & Goats Cheese salad
walnuts, wild berry coulis (v) (gf)

Golden Roasted Butternut Squash Soup (v) (gf)

Duck Liver Parfait
sweet caramelised onion chutney, pear & ginger compote, crostini

Salmon Terrine
warm roll

3RD COURSE

Hampshire Roast Turkey
apricot & pistachio sausage stuffing, cider & chestnut gravy, pigs in blankets,
Yorkshire pudding, roast potatoes, seasonal veg

Fillet of Beef & Wild Mushroom Wellington
cider & chestnut gravy, roast potatoes, seasonal veg

Herb & Garlic Crusted Halibut
bacon, asparagus & parmigiana risotto

Vegetarian Wellington (v)
veg gravy, roast potatoes, seasonal veg

DESSERT

Crème Brûlée
winter fruits (v) (gf)

Vanilla Cheesecake
wildberry coulis (v)

Black Cab Christmas Pudding
brandy butter cream (v)

Sticky Toffee Pudding
warm custard & vanilla ice-cream (v)

TO FINISH

Selection of Fine British Cheeses & glass of Port* or Brandy*, onion chutney, crostini, crackers (v)

18 & over 125pp (*included for 18 & over only) / 17 & Under £105pp / 8 & under 59pp

Vegan, Gluten-free and Dairy free options available on advance request

Please go to www.oldhatchet.co.uk, click on book a table and select Christmas Day Lunch to request a booking.



(v) Vegetarian. (gf) Gluten-free. If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will happily provide this information.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen food may be at risk of cross contamination by other ingredients.

A required 12.5% service charge is added to all tables.