

# FESTIVE MENU

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## STARTERS

### French Onion Soup

crostini, melted gruyere cheese (v)

### Warm Beet & Goats Cheese salad

walnuts, wild berry coulis (v) (gf)

### Duck Liver Parfait

sweet caramelised onion chutney, pear & ginger compote, crostini

### Salmon Terrine

warm roll

## MAINS

### Hampshire Roast Turkey

apricot & pistachio sausage stuffing, cider & chestnut gravy, pigs in blankets, roast potatoes, seasonal veg

### Steak & Ale Suet Pudding

British rump steak, lamb's kidney, mushroom & ale gravy filled suet pastry, roast garlic mashed potato, ratatouille

### Pan Seared Salmon

crab & wild mushroom risotto, crisp prosciutto

### Moroccan Spiced Nut Roast

veg gravy, roast potatoes, seasonal veg (vegan) (gf)

## DESSERTS

### Crème Brûlée

winter fruits (v) (gf)

### Apple Crumble

warm custard (v) (gf)

### Black Cab Christmas Pudding

brandy butter cream (v)

### Sticky Toffee Pudding

warm custard & vanilla ice-cream (v)

3 courses £35pp

2 courses £29pp

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

Menu available Thurs – Sat; December 2 through December 24, 2021.

Must be pre-booked with pre-order of menu choice no less than 72 hours in advance.

Menu available to parties of 6 or more.

Please go to [www.oldhatchet.co.uk](http://www.oldhatchet.co.uk), click on book a table and select Festive Group Dining 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 12.5% service charge is required and will be added to the final bill of all tables.

