



- Festive Menu Prices -

Adult £27.95 for 2 courses | £34.95 for 3 courses

Child £15 for 2 courses | £20 for 3 courses



- Please Note -

The Festive Menu is available throughout December, excluding Christmas Day, Boxing Day and New Years Eve.

Not all items are available on the children's menu.

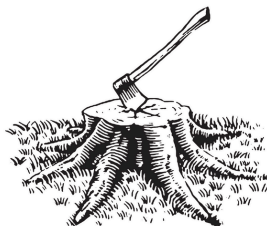
A deposit of £10 per person is required at the time of booking.

Confirmation of numbers and pre-orders for all persons is required at minimum 14 days prior to your function, at which point the deposit becomes non-refundable.

We will charge for the number confirmed or the number attending, whichever is greater.

A 12.5% discretionary service charge is levied on all festive bookings and all communication regarding your party is to be made via e-mail on [info@oldhatchetascot.co.uk](mailto:info@oldhatchetascot.co.uk) or by phone

01344 899911





## Festive Menu

### - TO START -

#### **ROASTED BUTTERNUT SQUASH SOUP (VG)**

*Garlic & rosemary croutons. (VE & GF options available)*

#### **CLASSIC PRAWN COCKTAIL**

*Marie Rose sauce, baby gem lettuce, rosemary focaccia & English salted butter. (GF option available)*

#### **CHICKEN LIVER & BRANDY PATE**

*Caramelised onion chutney, toasted ciabatta & English salted butter. (GF option available)*

#### **WHIPPED GOATS CHEESE & PROSCIUTTO HAM**

*Fig preserve, fresh fig honey & focaccia crostini. (GF option available)*

### - MAINS -

#### **ROLLED & STUFFED OWTONS FARM TURKEY BREAST**

*Garlic & rosemary roast potatoes, honey roasted carrots, pigs in blankets, Yorkshire pudding & rich gravy. (GF option available)*

#### **8oz SIRLOIN STEAK ( +£5 )**

*Seasoned fries, onion rings, Brandy & pink peppercorn sauce. (GF option available)*

#### **SLOW COOKED PORK BELLY**

*Dauphinoise potato, honey roasted carrots, black pudding bonbon & rich cider gravy. (GF option available)*

#### **BAKED SALMON FILLET**

*Lemon & herb crushed potatoes, samphire, mussel & Champagne velouté, herb oil. (GF option available)*

#### **PARSNIP NUT ROAST (VG)**

*Garlic & rosemary roasted potatoes, roasted carrots, Yorkshire pudding & cranberry gravy. (GF & VE options available)*

**All served with sharing platters of Christmas greens.**

### - PUDDING -

#### **TRADITIONAL CHRISTMAS PUDDING**

*Warm brandy custard. (GF & VE options available)*

#### **WARM CHOCOLATE BROWNIE**

*Black cherry compote, Movenpick vanilla ice cream. GF.*

#### **WHITE CHOCOLATE & CRANBERRY BREAD AND BUTTER PUDDING**

*warm vanilla bean custard.*

#### **MADAGASCAN VANILLA CHEESECAKE**

*Winter berry coulis.*

#### **VEGAN CHOCOLATE AND TRUFFLE TORTE (GF)**

*Toasted almonds, raspberry sorbet & chocolate sauce.*