

HARTNOLL HOTEL



CHRISTMAS PARTY NIGHT MENU 2019

Friday's (Disco) £39.50pp

Saturday's (Disco & Casino) £44.50pp

Starters

Honey Roasted Parsnip Soup with Toasted Walnuts(D,C,SD,N)

Heal Farm Smoked Ham Hock Terrine, Piccalilli, Dijon Mustard mayo, Apple Salad(SD,D,C)

Seven and Wye Smoked Salmon Roulade, Baby Capers, Cherry Tomatoes,
Cucumber Ribbons, Lemon Puree, Pea Shoots(F,SD,D,E,M)

Grilled Goats Cheese, Toasted Hazelnuts, Fig Puree, Balsamic Reduction,
Rocket and Watercress Salad (D,SD,C,M)

Main Course

Traditional Roasted Free Range Breast of Turkey, Duck Fat Roast Potatoes, Sage and Onion
Stuffing, Chipolata Sausages wrapped in Bacon with Red Wine Gravy(G,D,SD,C)

Slow Roasted Honey Glazed Gammon served with Roast Potatoes, Winter Greens,
Herb Stuffing, Cider and Mustard Sauce(M,C,SD,G)

Roasted Fillet of Stone bass, Pomme Macare, Kale, Tender stem Broccoli, Chive
Veloute(F,SD,C,D)

All served with Honey Roast Parsnips, Carrots, Winter Greens, Broccoli and Brussel Sprouts (D,SD)

Desserts

Christmas Pudding with Vanilla Ice Cream, Brandy Sauce and Plum Compote(D,N,G,E,SD)

Dark Chocolate and Hazelnut Delice,
Salted Caramel Ice Cream and Tuille Biscuits (SD,G,E,D,N)

Orange and Grand Marnier Mousse with Confit Orange, Chantilly Cream
and Oat Biscuits(SD,G,E,D)

West Country Cheeseboard, Hartnoll Chutney, Grapes, Apple
Hand Made Biscuits(G,D,C,SD)



Coffee and Mince Pies(D,G,E)

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www.hartnollhotel.co.uk