



THE HOG'S BACK HOTEL

BLUE LIGHT

FESTIVE PARTY MENU

3 Courses | £37.95

STARTERS

Leek & potato soup | crispy onions G,M (VE on request)

Ham hock & pea terrine | toasted sourdough, golden beetroot piccalilli,
dressed watercress G,M,SO

Prawn & crayfish cocktail | Bloody Mary sauce, baby gem lettuce,
brown bread C,CR,E,F,G,SO (GF on request)

Chestnut mushroom & roasted Mediterranean vegetable skewer | Moroccan houmous,
micro leaves SE (VE on request)

MAINS

Roast turkey breast & turkey thigh | roast potatoes, pigs in blankets, honey-glazed roast
carrots & parsnips, Brussels sprouts, sage & onion stuffing, turkey gravy G,SO (GF on request)

Slow braised feather blade of beef | roast potatoes, honey-glazed roast
carrots & parsnips, Brussels sprouts, Yorkshire pudding, veal jus E,G,M,SO (GF on request)

Pan-fried sea bream | crushed new potatoes, roasted fennel, sauce vierge F

Butternut squash & lentil Wellington | roast new potatoes, roast carrots & parsnips,
Brussels sprouts, red wine jus G,SO (VE/GF on request)

DESSERTS

Traditional Christmas pudding | brandy crème Anglaise E,G,M,SO (VE/GF on request)

Lemon & meringue tartlets | raspberry sorbet E,G,M,N,P (V on request)

Rocky road chocolate brownie | chocolate sauce, vanilla ice cream
E,G,M,S (V/VE & GF on request)

Mince pie cheesecake | Chantilly cream, vanilla ice cream E,G,M (V on request)



Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request

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