



THE HOG'S BACK HOTEL

CHRISTMAS DAY MENU

5 Courses £89.95 | £45.00 (Under 12's)

AMUSE BOUCHE

Salmon gravlax blini | dill crème fraîche E,F,G,M

STARTERS

Caramelised French onion soup | parmesan croute E,G,M,SO (V on request)

Chicken & pancetta terrine | toasted brioche, pickled root vegetables,
cauliflower purée, dressed micro herbs E,G,M,SO (GF on request)

Lobster salad | crushed avocado, trout caviar, citrus dressing CR,F,G

Beetroot carpaccio & goat's cheese bon bons | candied walnuts,
rocket leaves, balsamic dressing G,M,N,SO (VE on request)

MAINS

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

Chargrilled fillet steak | dauphinoise potato, fine beans wrapped in pancetta,
veal, thyme, garlic jus E,M,SO (GF on request)

Pan-fried salmon supreme & coriander herb crust | crushed new potatoes,
chargrilled asparagus, sundried tomato & white wine sauce F,G,M,SO (GF on request)

Winter squash risotto | wild mushroom, curly kale, roasted
pumpkin seeds, parmesan tuile G,M,SO (VE on request)

DESSERTS

Trio of desserts | Baileys crème brûlée & shortbread biscuit, sticky toffee pudding,
toffee sauce & vanilla ice cream, chocolate délice, cocoa tuile E,G,M,N,P,S

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

Cheese board | selection of British & continental cheeses,
crackers, grapes, celery, spiced apple & plum chutney C,G,M,SO (VE & GF on request)

followed by tea, coffee & mince pies



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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