



THE HOG'S BACK HOTEL

FESTIVE LUNCH & DINNER MENU

3 Courses | £37.95

STARTERS

Roasted root vegetable & cumin soup | crispy onions (VE & GF on request)

Venison & beef shin terrine | toasted brioche, balsamic onion confit,
dressed salad leaves G,SO (GF on request)

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

Chickpea shawarma & cauliflower bhaji croquettes | roasted red pepper
houmous, rocket G,M,MU,SE (VE on request)

MAINS

Roast turkey breast & 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 | horseradish mash, honey-glazed roast carrots & parsnips,
Brussels sprouts, Yorkshire pudding, veal jus E,M,MU,SO (GF on request)

Salmon supreme | crushed new potatoes, tenderstem broccoli,
sundried tomato & white wine sauce E,F,G,M,S (GF on request)

Grilled vegetable & sundried tomato tart | roast potatoes, roast carrots & parsnips,
Brussels sprouts, red wine jus G,SO (VE & GF on request)

DESSERTS

Baileys crème brûlée | shortbread biscuit G,M,S,SO

Traditional Christmas pudding | brandy sauce E,M,SO (VE & GF on request)

Hazelnut beignet | custard E,G,M,N,S (VE & GF on request)

Rocky road chocolate cheesecake | Chantilly cream, salted caramel
ice cream G,M,S (VE & GF 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

01252 782 345 | mev@farnhamhogsbackhotel.co.uk | Farnham Surrey GU10 1EX