

THE HOG'S BACK HOTEL
NEW YEAR'S EVE MENU

5 Courses | £125.00

STARTERS

Jerusalem artichoke soup | burnt pear & walnut **G,N (VE on request)**

Duck & orange pâté | apple & fig chutney, toasted brioche,
dressed micro herbs **E,G,M,SO (GF on request)**

Beetroot cured salmon gravalax | pickled winter vegetables,
dill crème fraîche **F,G,M,SO**

Porcini mushroom & parmesan arancini | white truffle mayo, pickled
shimeji mushroom **E,G,M,SO (VE on request)**

MAINS

Chargrilled tenderloin of beef | dauphinoise potato, pancetta-wrapped fine beans,
veal, rosemary & garlic jus **C,E,M,SO**

Pan-seared orange-glazed duck breast | chestnut purée, roast new potatoes,
chargrilled tenderstem broccoli, port jus **SO**

Salmon Wellington | crushed new potatoes, roasted fennel, white
wine & caper sauce **E,F,G,M,SO (GF on request)**

Roast sweet potato & red onion tart | roast potatoes, roasted
carrots & parsnips, red wine jus **M,MU,SO (VE on request)**

DESSERTS

Blood orange & champagne crème brûlée | shortbread biscuit **E,G,M,SO (GF on request)**

Triple chocolate brownie | chocolate sauce & vanilla ice cream **(VE & GF on request)**

Pecan pie with roasted pecans | Chantilly cream & vanilla ice cream **E,G,N**

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 & petit fours



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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