

DINE IN DECEMBER
& GET 10% BACK
TO SPEND ON
FOOD WHEN YOU
DINE AGAIN IN
JAN/FEB 27
T&C Apply

H&H Festive Fayre 2026

Served from Friday 27th November up to and including Christmas Eve
This menu needs to be pre-booked, with pre-orders for tables of 6 or more
*(many of these dishes can be ordered separately from our main Winter menu
but pre-booking and having a 2 or 3 course meal does offer a good discount)*

Starters

Honey-roasted Parsnip and Truffle Soup, warm artisan bread, smoked sea salt butter (gfa,v)

Duck Breast Salad, chicory leaves and clementine segments, herb croutons, ginger and lime dressing (gfa)

Homemade Mushroom Pate with thyme, candied walnuts and crushed pink peppercorn crostini's (gfa,ve)

Griddled Maple Pear, whipped goats' cheese, toasted pecans and Parma ham crisps, dressed rocket (gf,va)

Torched Smoked Rainbow Trout, honey roasted beetroot, mixed leaves, watercress aioli (gfa)

Mains

Butter-basted Turkey

roast potatoes, creamy mash, roasted heritage carrots, buttered sprouts with chestnuts,
pan-fried cabbage and leeks, sage and apricot stuffing wrapped in smoked streaky bacon, rich turkey gravy (gfa)

Overnight Slow-braised Rib of Beef

in rich stout gravy, horseradish and parsley mash, roast and poppy seed carrots, crispy shallots

Oven-baked Hake Supreme

topped with a parmigiana and herb crumb, nduja potatoes, steamed fine beans,
and a roasted red pepper and tomato sauce (gfa)

Sweet Potato, Spinach and Sage Pie

sweet potato, squash, kidney beans, caramelised pearl onion and spinach encased in golden short crust pastry
with celeriac mash, pan-fried leeks and cabbage, red wine gravy (ve)

Chicken Ballantine

chicken breast wrapped in serrano ham and filled with mushroom and spinach duxelles,
roast heritage carrots fondant potato and pan-fried cabbage and leeks, chestnut puree (gf)

Desserts

White Chocolate and Cherry Bread and Butter Pudding, cherry brandy sauce and warm custard (v)

Traditional Christmas Pudding with warm brandy sauce or plenty of custard (v)

Chocolate Orange Brownie, Jaffa orange and chocolate ice cream, Cointreau sauce (v,gf)

Mango and Passion Fruit Bavarois, set over a crisp sponge base, passion fruit coulis and fresh red currants

Warm Mince Pie Tart, vanilla bean ice cream (add a shot of mulled gin liqueur £3 supplement) (v)

ANY 2 COURSES £29.50 ALL THREE COURSES £36.50

