





MENU

STARTERS

Cultra Soup of the Day

Served with a Hastings Signature Wheaten Scone

Honey Brûlée Goats' Cheese

Served with Sweet & Sour Beetroot Salad, Hazelnut

Ewing's Smoked Salmon & Lime Scented Crab

Served on Wheaten Bread

Chicken Liver Pâté

Served with Spiced Fruit Chutney, Toasted Sourdough Bread

MAIN COURSES

Traditional Turkey Roulade & Grant's Ham

Chipolata Sausage, Duck Fat Roast Potatoes, Creamed Potatoes, Seasonal Vegetables and Gravy

Slow Cooked Carnbrooke Short Rib of Beef

Served with Colcannon Mash, Glazed Parsnips, Smoked Red Wine Jus

Pan Roasted Fillet of Salmon

Served with Tenderstem Broccoli, Spiced Cauliflower, Beurre Blanc

Butternut Squash & Sage Risotto

Served with Goats' Cheese, Pine Nut Crumb

DESSERTS

Traditional Rice Pudding

Served with Warm Mulled Wine Berry Compote

Christmas Pudding

Served with Brandy Custard

White Chocolate & Raspberry Cheesecake

Served with Glastry Farm Yellowman Ice-Cream

Selection of Irish Cheeses

Served with Local Chutney, Cheese Crackers

TO FINISH

Thompson's Finest Tea or Hastings Blended Grand Coffee

Main Course- £18
Choice of 2 Courses - £27
3 Courses with Tea or Coffee & Mince Pies - £35