

# ?\_XNKc '8\_ XMR · ?KWZVO'9 OK\_ ·

## To Start

**Cultra Soup of the Day**  
*Hastings Signature Wheaten Scone*

**Caesar Salad**  
*Baby Gem, Grants Dry Cured Bacon, Parmesan,  
Caesar Dressing*

**Garlic Sauté Tiger Prawns & Italian Sausage**  
*Dripping Bread, Lemon & Garlic Butter*

## Mains

**Slow Cooked Sirloin of Beef**  
*Mashed Potato, Roast Potatoes, Roasted Mc Cormack Root Vegetables,  
Tender Stem Broccoli & Pan Jus*

**Traditional Turkey & Ham, Sage Onion Stuffing**  
*Mashed Potato, Roast Potatoes, Roasted Mc Cormack Root Vegetables,  
Tender Stem Broccoli & Pan Jus*

**Seafood Pappardelle Pasta (£4 Supplement)**  
*Salmon, Cod, Smoked Haddock, & Chorizo Velouté*

**Roasted Red Pepper Risotto**  
*BBQ Red Pepper, Sun Dried Tomato, Fresh Herbs*

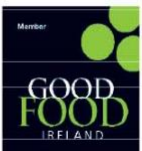
## To Follow

**Clandeboye Yoghurt & Honey Cheesecake**  
*Yellow man Glastry Farm Ice-cream*

**Yellow Door Zesty Lemon Tart**  
*Fresh Farm View Dairy Whipped Cream  
& Berry Compote*

**Strawberry Eton Mess**  
*Mix of Strawberry, Meringue Pieces  
& Fresh Farm View Dairy Whipped Cream*

**2 Courses £24 / 3 Course & Tea/Coffee £29**



At Hastings Hotels, we're passionate about food. That is why we are committed to using only the freshest locally sourced ingredients. All our beef, chicken, pork and lamb (in season) comes from the island of Ireland, our vegetables are from local growers wherever possible, and in our baking, we strive to avoid using preservatives or additives where we can. We hope you will notice the difference!

**Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering.**