

Christmas Day Lunch

STARTER

Smoked Trout

Horseradish Panna Cotta | Beetroot | Chive | Rye Crisp

Foie Gras Terrine

Orange Marmalade | Gingerbread Crème Fraiche | Brioche

Marinated Raw Scallop

Wasabi & Lemon Dressing | Pear Puree | Pickled Turnip | Dill | Chilli Granita

Caramelised Cauliflower Veloute (v)

Cauliflower Textures | Cheese Bon Bon

MAIN

Halibut

Celery | Lemon | Spring Onion | Herb Gnocchi | Chicken Jus

Roast Turkey Breast

Pork, Vanilla & Apple Stuffing | Pig in Blanket | Turkey Gravy

Roast Sirloin of Beef

Yorkshire Pudding | Beef Sauce

Beetroot Wellington (VG)

Beetroot Textures | Truffle Gel | Pickled Mushrooms | Vegan Jus

All Main Courses served with Garlic & Thyme Roast Potatoes, Cauliflower Cheese, Brussels Sprouts & Chestnuts and Braised Red Cabbage

DESSERT

Eggnog Panna Cotta

Spiced Shortbread | Mulled Berry Compote

Blackcurrant Mousse Cake

Chestnut Ganache | Chocolate Shards

Chocolate Yule Log

Orange Textures

Christmas Pudding

Cherries | Pecans | Rum Custard

Adult, £70.00 | Child, £30.00

Child rate up to 13 years old. This is a pre-order and pre-pay event.
Please contact events@hireadinghotel.com or 0118 944 0444 for details.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.
If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order.
Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.