

# Hickman Hill Hotel

## Full Dinner menu

1. Homemade Winter Vegetable Soup  
*with Crusty Bread & Butter*
2. Free Range Chicken & Ham Hock Pressing,  
*Homemade Piccalilli & tomato vinaigrette*
3. Home cured Salmon,  
*Celeriac remoulade, Dill & Caper dressing, Sour-dough bread*
4. Ribbons of Melon, Claret & Port Jelly  
*drizzled with Pineapple & Passion Fruit salsa*



5. Traditional Roast Turkey  
*with Stuffing & Pigs in Blankets, Roast gravy*
6. Fillet of Salmon, Potato & Prawn Chowder,  
*drizzled with Pesto dressing*
7. Slow Roast Pork Belly, Bramley Apple wrapped in Pancetta  
*on Honey and Grain Mustard Sauce*
8. Plump breast of Chicken  
*stuffed with Sundried tomato, Basil & Mozzarella on Shallot gravy*

***All main courses served with Mash Potato, Roast Potato, Peas, Cauliflower, Carrots and Brussel Sprouts***



9. Rich Chocolate Torte
10. Mango & Clementine Cheesecake
11. Lemon Tart with Winter Berry compote
12. Christmas Pudding & Rum Sauce

Coffee & Mince Pies



# Vegetarian Christmas Menu

1V. Homemade Winter Vegetable Soup  
*with Crusty Bread*

2V. Ribbons of Melon  
*with Fruit Sorbet & Berries*

3V. Whipped Goats Cheese Salad  
*with Walnuts, Apple, Beetroot & Crispy Bread*



4V. Farmhouse Cheddar Cheese & Spinach Pie

5V. Fresh Pepper stuffed with Roast vegetable Couscous  
*on Tomato & Herb coulis*

6V. Sweet Potato, Parsnip & Pea Risotto  
*with Parmesan and Rocket*

