



Christmas day 2018

Antipasti table sharers

*selection of charcuterie meats, olives, sun-blushed tomatoes,
breads & dipping oils*

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*Roasted red pepper and butternut squash soup  
finished with pesto oil & croutons*

### *Baked scallops*

*hand dived Brixham scallops baked in the half shell with a  
brandy and smoked bacon cream finished with panko bread  
crumbs & cave aged cheddar*

*OR*

### *Goats cheese bruschetta*

*with caramelized figs and balsamic glaze*

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champagne sorbet

Hambro Christmas plate

*roast breast of free range turkey, maple glazed home cooked
ham chestnut, cranberry and sausage meat stuffing pigs in
blankets, goose fat roast potatoes, seasonal vegetables and a
white wine and thyme jus*

OR

Pan roasted fillet of beef

*28 day matured fillet of beef cooked pink served on rosti
potato, with wilted spinach, quenelle of chicken liver and
whiskey pate and chestnut mushroom & blue vinny jus*

OR

Chestnut, brie & cranberry filo crown

served with celeriac, parsnip and walnut mash, beetroot purée

*Traditional Christmas pudding
with brandy sauce & cranberry compote*

OR

*Chocolate fondant
with raspberry sorbet, berries & coulis*

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*selection of fine cheeses, biscuits & port*

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Coffee and miniature mince pies

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*£85 per adult*

*£35 per child*

*Please note there is no loyalty discount available  
with this menu*

