

HH HENLLE HAUTE



CHRISTMAS DAY MENU



SCAN TO BROWSE
OUR DIGITAL MENU



STARTERS

RED VELVET PRAWNS

Beetroot bread crumb coated pink prawns with prawn cocktail sauce and Cranberry and brie wontons.

ORANGE & COINTREAU DUCK AND CHICKEN PATE

With spiced Pear Grape chutney and Cranberry Raisin toast.

ROAST POTATO CHESTNUT BOAT

Potato boat filled with mix of brown rice & mushroom topped with cranberries, pumpkin seeds, and chestnut pieces.

ROSE WINE CHERRIES AND TOMATO SOUP

Rose wine poached Cherries and chargrilled cherry tomato soup with a hint of cinnamon, served with Rosemary focaccia rolls.

MAINS

ROAST IS MAS - TURKEY/AGED BEEF/CHICKEN

With Yorkshire pudding, stuffing, pig in blanket, beef dripping roasties, maple and herb roasted carrots, parsnips, tender stem broccoli, Brussel sprouts, peas, grilled shallots & tomatoes. Red wine cranberry gravy.

THREE FISH ROAST

Scottish salmon fillet, seabass fillet and an extra- large King prawn served with potato croquettes, baby carrots, lemony tender stem broccoli, pickled samphire & tomatoes. Creamy Chardonnay velouté.

MUSHROOM AND CHESTNUT WELLINGTON

wellington with wild mushrooms, chestnuts, cranberries, sweet potato, caramelised onion marmalade and sage. Served with baby potato, baby carrots, tender stem broccoli, Brussel sprouts, peas, grilled shallots & tomatoes. White wine veg gravy.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Mixture of vine fruits, Apple, Ginger, and Brandy laced served with Rum and raisins ice cream.

CHOCOLATE AND ORANGE TRUFFLE CAKE

With Mandarin and Cointreau sorbet

STRAWBERRY AND PROSECCO CHARLOTTE

With Champagne sorbet and strawberry pearls

To start with a welcome drink

Select one dish from each course

To finish with Tea/Coffee

