

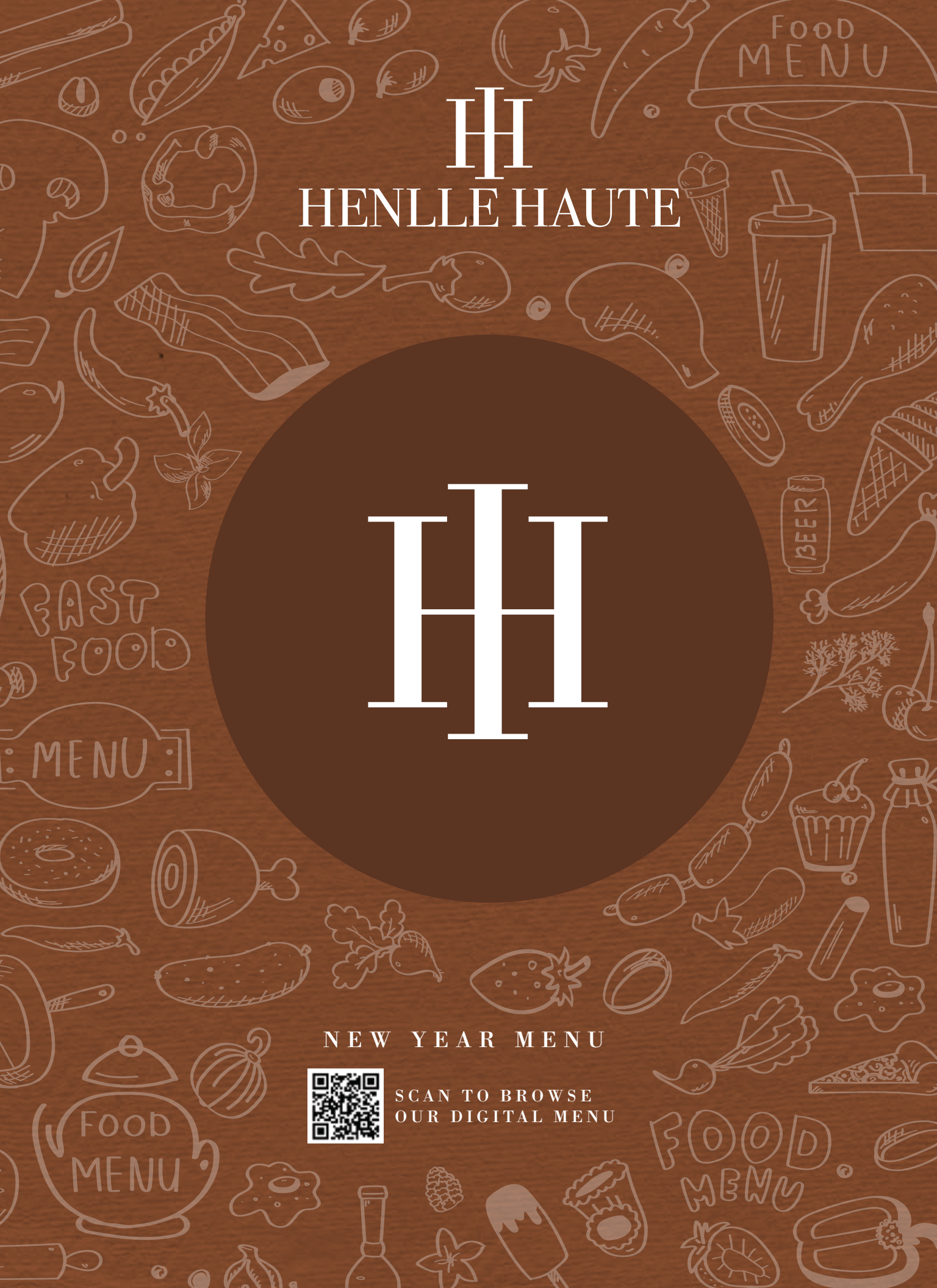
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NEW YEAR MENU



SCAN TO BROWSE
OUR DIGITAL MENU



CANAPÉS

- Smoked Salmon & Mascarpone Blini
- Chicken and cheese stuffed Mushroom
- Vegan cocktail bites

APÉRITIF

Kir Royale

STARTERS

ROASTED RED CABBAGE & LEMONY WHITE FISH

Herb grilled red cabbage with baked fish & hollandaise sauce

PANCETTA, APPLE, WALNUT & GOAT CHEESE TARTS

Crispy pancetta, apple, and walnut with goat cheese mousse

CANNELLONI PRAWNS TEMPURA

Tempura torpedo prawns in dynamite filled cannelloni

CHICKEN TIKKA SKEWERS

Chicken cubes in yoghurt tikka masala & peppers in skewers

VEGAN CHIP CROQUETTE BOATS (GF, VE)

Peas & potato filled croquettes in potato shells

INTERMEDIATE

◦ MANDARIN & COINTREAU SORBET

Mandarin real fruit sorbet, orange ripple & Cointreau liqueur

◦ PROSECCO & STRAWBERRY SORBET

MAINS

ROASTED DUCK BREAST

Glazed Duck breast, roasted cabbage, dauphinoise potatoes, winter veg & cranberry wine gravy

AGED BEEF STEAK SLICE WITH YORKIES AND VEG

Aged rump steak with honey glazed baby carrots, roasties, winter veg, 7" yorkie & mulled wine gravy

SMOKED CHICKEN SUPREME

Smoked chicken breast, Mozzarella sticks, green apple slaw & gravy

GRILLED SALMON & EXTRA LARGE KING PRAWN

Butter grilled Salmon & King prawns with grilled peppers, tender stem broccoli, lemon rice risotto

PURPLE POTATO GNOCCHI (GF, VE)

Purple potato gnocchi with creamy rosso sauce

INTERMEDIATE

CHEFS PICK CHEESE BOARD, CRACKERS WITH CHUTNEY

DESSERTS

MANHATTAN STACK WITH RUM AND RAISIN ICE CREAM

Chocolate cake with dark chocolate truffle, toffee soft centre, vanilla ice cream and gold caramel glazed

CARAMEL CHOCO TARTS & SALTED CARAMEL ICE CREAM

Chocolate case with salted caramel & chocolate ganache with wrapped hazel nuts

RASPBERRY & WHITE CHOCOLATE PAVLOVAS WITH COCONUT ICE CREAM

White chocolate truffle, raspberries and fresh cream