

## **HOTRS Christmas Menu 2017**

*Sunday - Thursday 2 course: £19.95 / 3 course: £23.50*

*Friday & Saturday 2 Course: £24.95 / 3 course: £29.95*

### **Starters**

Roasted cauliflower soup - crispy peppered chickpeas - saffron oil

Spiced pork and pistachio terrine - Carrot and anise jam - toasted cornbread

Hot smoked mackerel - preserved lemons - artichoke - nasturtium

### **Mains**

Breast of traditional bronzed turkey - sage and onion stuffing - pigs in blankets - beef dripping roast potatoes - roasted turkey gravy - sourdough bread sauce

Pan seared cod loin, pommes Anna, braised fennel - Clementine - tarragon poached clams

3 cheese fondue - salt-baked beetroot - truffled polenta - griddled artisan crostini - confit shallot - torched chicory

*(All main courses served with seasonal vegetables)*

### **Sweets**

Tobado chocolate tartlet - festive blend espresso marshmallow - salted cashew praline - Biscoff ice cream

Madagascan vanilla crème brûlée - poppy seed shortbread - Kirsch macerated cherries

Traditional Christmas pudding - crème Anglaise - brandy butter

*Call 01743 588040 to book today, or e-mail James at [info@hotrs.co.uk](mailto:info@hotrs.co.uk) for any enquiries.*

*This menu is for the entire table only.*

*All pre-orders to be in no later than 5 days prior to your visit.*

*£5 non-refundable deposit per person to confirm booking.*