



# FESTIVE DINING & PARTY NIGHTS SET MENU

AVAILABLE FRI 24TH NOV - SAT 24TH DEC  
(MON - FRI, 4-8PM & ALL DAY SAT - SUN)

Two courses £28 | Three courses £34



## STARTERS

### Spiced Parsnip Soup Homemade

Guinness and treacle wheaten, salted butter V GF\*

### Hillyard Prawn & Smoked Salmon Cocktail

Creamed avocado, tomato salsa, toasted sourdough GF\*

### Chicken Liver Parfait

Toasted brioche, walnuts, spiced pear chutney

### Beef Cheek Arancini

Jerusalem artichoke puree, parmesan, beef jus

### Roasted Beetroot

Spiced nut salad, balsamic VE



## HILLYARD CHRISTMAS MAINS

### Mrs Coleman's Roast Turkey and Bacon Ballotine

Sage and onion stuffing, meat juice gravy

### Hillyard Salt Aged 10oz Sirloin (£12 Sup)

Roasted shallots and peppercorn cream

### Braised Venison Shank

Pickled red cabbage, Jerusalem artichoke puree, braised juice

### Pan Seared Fillet of Salmon

Pea puree and tarragon velouté

\*All served with seasonal vegetables, roasted and creamed potato

### Roast Butternut and Chestnut En Croûte VE

Roasted sprout, baby potato, carrot and vegan gravy

## SWEETS



### Christmas Pudding

Poached pineapple, brandy sauce, ice cream

### Pavlova

Smashed honeycomb, lemon curd and raspberries

### Apple and Blackberry Crumble

Toasted almond, vegan ice cream VE

### Baked Chocolate Torte

Vanilla custard and milk ice cream



*If you have any allergies or dietary requirements, please inform your server and we will endeavour to accommodate them as best we can.*