



THE PINES HOTEL

Christmas Menu

STARTERS

- Spiced root vegetable soup (V) (VE) (GF)
- Smoked salmon capers, dill mayonnaise, rocket, vinaigrette (GF)
- Ham hock terrine spiced tomato chutney, dressed leaves, toasted bloomer
- Poached pear pickled walnuts, mint dressing (V) (VE) (GF)
- Grilled goats cheese rosemary, thyme, honey, pine nuts, truffle oil (V) (GF)

MAINS

- Roast turkey chestnut stuffing, chipolata wrapped in streaky bacon, rich roast gravy
- Confit duck leg dark cherry and spiced orange jus (GF)
- Seared seabass fillet samphire, sundried tomato, prawn and dill butter (GF)
- Butternut squash and sage risotto (V) (VE) (GF)
- Roast cauliflower steak curry, apple and parsley dressing (V) (VE) (GF)

DESSERTS

- Christmas pudding brandy sauce
- Chocolate, raspberry and hazelnut brownie vanilla ice cream
- Spiced crème brûlée (GF)
- Fresh fruit salad champagne sorbet (V) (VE) (GF)
- Cheese and biscuits

Coffee chocolate mint

2 course lunch - £27 per person
3 course lunch - £32 per person

2 course dinner - £30 per person
3 course dinner - £35 per person

