

STARTERS

PANKO BREADED BRIE WITH PLUM AND GINGER
CHUTNEY

PIGS IN BLANKETS, SMOKEY BBQ GLAZE

SPICED FALAFEL WITH A STICKY CRANBERRY DIP (V)

WILD MUSHROOM ON TOASTED LOAF, CREAMY GARLIC
SAUCE

MAINS

BACON AND EGG CRUMPET MELTS

CRISPY BACON, FREE RANGE FRIED EGG, CHEDDAR CHEESE MELTED CRUMPET

WARM BEETROOT AND SQUASH SALAD

BEETROOT, ROASTED BUTTERNUT SQUASH, GOAT'S CHEESE, CANDIED
WALNUTS, TANGY HERB DRESSING, (V)

ORANGE SPICED FRENCH TOAST

WINTER BERRY COMPOTE, MAPLE SYRUP, CRÈME FRAICHE, ICING SUGAR
SNOW

ADD BACON FOR £1.50

MAINS

CHRISTMAS BRIOCHE BUN

TURKEY, SAGE AND CARAMELISED ONION STUFFING, CRANBERRY SAUCE, JUS

SMOKED SALMON

FREE RANGE SCRAMBLED EGG, SMOKED SALMON, TOASTED LOAF, AND CHIVES

VEGAN FESTIVE BURGER

VEGAN MEAT PATTY, VEGAN CHEDDAR CHEESE, VEGAN BRIOCHE BUN, CARAMELISED ONION, CRISP LETTUCE, SPICED TOMATO SAUCE, (VG)

DESSERTS

CINNAMON DOUGHNUTS WITH CHOCOLATE SAUCE

MULLED WINE JAM, WINTER BERRIES AND SABAYON POT

CHRISTMAS PUDDING PANNA COTTA

STOLLEN CAKE

Please note there is a £10.00 deposit per person on booking, with full pre-payment taken two weeks prior to the event start date. Deposits are non-refundable and non-transferable. Set menu choices and dietary requirements to be given to the Festive co-ordinator two weeks prior to the event. For full terms and conditions visit hilton.com.