



T H E **H** Y D E

FESTIVE DINNER MENU

STARTERS

Parsnip velouté, toasted almonds, truffle oil

Smoked trout and prawn rillettes, crostini, cucumber, roe caviar, capers and tomato

Pressed ham hock and leek terrine, celeriac remoulade, Granny Smith apples, mustard vinaigrette

Sun-blushed tomato and goat cheese tart, red onion chutney, basil pesto, rocket

MAIN COURSE

Roast Norfolk turkey, chestnut stuffing, pigs in a blanket, Brussel sprouts, fondant potato

Roasted lamb rump, potato gratin, beetroot, grelot onion, rosemary sauce

Oven-baked sea bass, braised fennel, baby courgette, potato purée, saffron cream sauce

Mosaic of vegetables, spring green, fondant potato, tomato, and basil sauce

DESSERTS

Dark chocolate délice

candied hazelnuts, cranberry ice-cream

Passion fruit cheesecake

pineapple salsa, coconut sorbet

Pear and almond tart

stem ginger ice-cream

Selection of Cheeses

home-made chutney, fruit and nut toasts

TO FINISH

Coffee, Tea and Mince Pies

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.