

Hazel  
Pear  
PUB & DINING



Chris  
CHRISTMAS

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Christmas  
NEW YEARS EVE MENU

# -----Christmas Fayre -----

## Starters

**Our Soup of the Day** Creamy sweet potato and leek topped with crumble feta, truffle honey and warm brioche (gfa) (v)

**Parfait** Duck, Chicken liver and gin parfait topped with figs compote served with toasted ciabatta bread

**Seafood Cocktail** Atlantic Prawns, Smoked Salmon and dill in a thousand island sauce served on a bed of avocado, gem lettuce salad and granary bread (gfa)

**French Goat Cheese Tart** Think Slice of goat cheese baked on a puff pastry with red onions, sweet red pepper and tomato served with sweet chilli tomato marmalade and micro rocket salad (v)

## Main Course

**Traditional Roast Turkey** Turkey crown served with pigs in blankets, sage and onion stuffing, steamed vegetables, crispy garlic and rosemary Potatoes and chef's rich gravy (gfa)

**Slow Roast Feather Blade of Beef** Served in a rich red wine jus with champ mash potato, braised red cabbage, green beans, Buttery carrots and Yorkshire pudding

**Seabass** Fillet of seabass pan roasted in a garlic butter topped with Sautee king prawns with chorizo and sweet chilli Ragù served on a bed of crushed Cheshire baby potatoes with Steamed vegetables

**Vegetarian** Our Homemade Wellington filled with apricot nut roast and goat cheese topped with honey parsnips crisps served with buttery carrots, green beans, crispy garlic potatoes and red current jus (v)

## Desserts

**Crumble Tartlet** Apple and cinnamon compote surrounded by a crunchy crumble tart with extra toffee and toasted mix nuts served with hot custard

**Belgium White Chocolate Brulee** A combination of rich white chocolate and caramel top with white chocolate chip served with mango compote and pink pepper corn short bread

**Traditional Christmas pudding** a moist Christmas pudding with juicy sultanas, candied peel and spices served with brandy sauce Topped with fresh fruits garnish and wafer biscuit

**Tiramisu Cocktail** Almond flavoured sponge soaked in coffee and mascarpone dusting with cocoa served in a cocktail glass with Chantilly cream and fresh fruit with crunchy flake (gfa)

## Coffee and Petit Mince Pie

We are happy to provide allergen guidelines for all our menu items please ask a member of our team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely remove

v - Vegetarian ve – Vegan gfa– Gluten Free Available 2 Course £21.95 pp 3 Course £26.95 pp