

Hazel  
Pear  
PUB & DINING



Chris  
CHRISTMAS

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Christmas  
NEW YEARS EVE MENU

# -----Christmas Day -----

## Starters

**Roast Tomato and Sweet Pepper Soup** Our homemade soup topped with pesto served with warm brioche and vegetable butter (gf) (vE)

**Game and Port Terrine** topped with fig and Madeira compote served with Micro salad toasted brioche and butter

**Seafood Cocktail** Light tempura crab and Panko Calamari served on a bed of crispy salad with cherry tomato and cucumber ribbon with creamy taco mayonnaise

**Duo of Cheese** Goat cheese and Brie hand coated in panko breadcrumbs and thyme served with Indian mango marmalade and sautéed red peppers topped with micro salad (v)

**Vegan Stack** Aubergine, courgettes and beef tomato roasted topped with Applewood vegan slices cheese served on a bed sautéed red peppers topped with micro salad (ve) (gfa)

## Lemon Sorbet

Lemon Sorbet to refresh before your main event served with orange zest

## Main Event

**Roast Turkey** Wrapped in pancetta served with pigs in blankets, cranberry sage and onion stuffing, steamed vegetables, champ mash and crispy garlic potato with chef's rich gravy

**Roast Sirloin of Beef** Sirloin of beef served pink with sage and onion stuffing, steamed vegetables, champ mash and crispy garlic potato, Yorkshire pudding and chef's rich gravy

**Our Seafood Pasta** Large tortellini filled with roasted pumpkin, sage and onion accompanied by Lashings of lobster bisque sauce served with pan roasted red mullet and crayfish topped with micro herbs and Grana Padano shavings

**Vegetarian Wellington** Sweet potato with goat cheese, spicy red pepper and red onion chutney encased in a puff pastry served with crispy garlic potatoes, Buttery carrots, sautéed green beans and red current jus (v)

**Vegan Risotto** Cooked Italian rice in a creamy leek and spinach sauce topped with steamed green beans, broad beans, broccoli and peas served with baby garlic potatoes topped with 100% Vegan cheese with a mature flavour and Micro herbs (ve)

## Desserts

**Traditional Christmas Pudding** moist Christmas pudding topped with rum and raising sauce served with crème Ingles and fresh fruits to finished

**Lemon Meringue and White Chocolate Pavlova** A light meringue shell surrounding by a tangy combination of lemon parfait and lemon sauce Decorated with white chocolate and red berries finishing with Chantilly cream (gfa)(v)

**Bailys and Milk Chocolate Truffle Cheesecake** Light New Yorker Cheesecake marble with rich Belgium chocolate and Bailys ganache on a biscuit base (v)

**Vegan Salted Caramel Cake** Three layer of chocolate sponge and side masked with salted caramel & chocolate icing topped with vegan cream and finished fresh fruits (ve)

**A Classic Cheese and Biscuit** Trio of cheeses with apple, celery, grapes and crackers Served with potted stilton and spiced apple topped with buttery peppercorn (v)

## 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      £74.95pp