

Available from Nov 13th – Dec 24th

The Hinds Head

Christmas Fayre Menu 2017

Starters

Warm Herbed Scotch Egg, Dijon Mayo, Dressed Pickled Vegetable Salad
Roasted Tomato Basil Soup, Herb Pesto, Basil oil, Bread Roll & Butter
Deep Fried Herbed Panko Crumbed Goats Cheese, Cranberry Puree, Onion Jam, Watercress &
Herb Dressed Salad
Chicken Liver & Cognac Pate served with Red Onion Chutney, Toast
Salad Prawn, Baby Capers, Lemon Juice & Parsley, Crispy Crouton, Avocado Mousse & Mango
Jelly Salad

Mains

Chargrilled Shropshire Turkey Steak, Stuffing, Roast Potatoes, New Potatoes, Seasonal Vegetables
and Gravy
Pan Roasted Hake Fillet, Garlic & Herb Prawns & Cod Cheeks, Stem Broccoli, Garden Peas,
Cream of Tartare Sauce Topped with Parsley & Parmesan Mash Potato
Chargrilled Lamb 2 Bone Rack, Mini Minted Lamb Mince & Vegetable Pie, Buttered Asparagus,
Herb Buttered Mash Potato, Parsnip Puree, Port, Rosemary & Worstershire Sauce Reduction
Sesame Seeded Salmon, Spiralled Vegetables & Noodle Stir Fry, Soy, Sesame Oil & Sweet
Chilli Sauce
Wellington Flat Mushrooms, Spinach, Roasted Butternut Squash & Camembert with Cranberry
Veloute, Mixed Greens, Peppercorn Sauce, Hand Cut Chips
Chargrilled 10oz Rump Steak, Onion Rings, Tomatoes & Flat Mushrooms, Hand Cut Chips &
Peppercorn Sauce

Desserts

Speciality Coffee with Mini Dessert & Shortbread Biscuit – Choose from:
Catalane Crème, Tart Lemon Pot or Rich Chocolate Pot
Warm Chocolate Brownie served with Vanilla Ice Cream
Sticky Toffee Pudding, Crème Anglaise or Vanilla Ice Cream
Winterberry Cheesecake, served with Raspberry Ripple Ice Cream
Catalane Crème; Lemon Zest & Cinnamon, Shortbread Biscuit, Vanilla Ice Cream
Selection of Moyden's Cheeses, Savoury Biscuits, Chutney, Grapes & Celery

2 Course £20

3 Course £26

Full pre-order is required for all bookings