

Available from Nov 16th – Dec 23^d

The Hinds Head

Christmas Fayre Menu 2019

Starters

Roasted Tomato & Red Pepper Soup, Herb Pesto, Basil Oil, Herb Croutons (V) (VGN)

Prawn Cocktail Trio, English, American & Mexico Style

Chicken & Ham Hock Terrine, Ciabatta Crouton, Watercress, Sweet Onion Chutney,
Honey & Grain Mustard Dressing

Duck Liver Parfait, Topped with Cranberry Jelly, Sweet Onion Chutney & Toast

Garlic & Herb Sautéed Wild Mushrooms on Toast (V) (VGN)

Mains

Roast Shropshire Turkey Breast, Stuffing, Pigs in Blankets, Roast Potatoes, Roasted Seasonal
Vegetables and Gravy

Camembert, Portobello Mushroom, Spinach & Cranberry Wellington, Mixed Vegetables, Chips &
Peppercorn Sauce (V)

Chargrilled 10oz Flat Iron Steak, Onion Rings, Tomatoes & Flat Mushrooms, Hand Cut Chips &
Peppercorn Sauce (Best served MR/M)

Slow Roast Shropshire Lamb Shank, Red Wine Reduction Sauce, Dauphinoise Potatoes, Parsnip
Puree & Mixed Greens

Butternut Squash Risotto Topped with Roasted Pumpkin & Mixed Seeds (V) (VGN)

Desserts

Traditional Christmas Pudding with Brandy Sauce

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

Trio of Vegan Ice Cream

Selection Shropshire Cheeses, Savoury Biscuits, Chutney, Grapes & Celery

2 Course £20

3 Course £25

Full pre-order is required for all bookings

The Hinds Head Christmas Fayre Pre Order Form

Name of Booking:_____ Date of Booking:_____ No. in Party:_____

A deposit of £5 per person is required to secure your reservation.

A full pre order is required 7 days prior to your reservation

	Total	SPECIAL REQUIREMENTS	COMMENTS
STARTERS			
Soup			
Parfait			
Prawn Cocktail			
Cream Cheese Mousse			
Chicken & Ham Hock Terrine			
MAINS			
Turkey			
Hake			
Mushroom Wellington			
Lamb Wellington			
Flat Iron		Cooked:	
DESSERTS			
Christmas Pudding			
Sticky Toffee Pudding		Ice Cream: Crème Anglaise:	
Cheesecake			
Brownie			
Cheese & Biscuits			

01630 695555

thehindshead@aol.co.uk

www.hinds-head.co.uk

Comments/Notes: