

HOEOCA Laying Up Supper 2017 Menu

SO-Leek and potato soup with herb crème fraîche

TE-Ham hock and wholegrain mustard terrine, piccalilli, toasted crusty bread

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TU-Roast turkey breast, cranberry and leek stuffing, garlic and rosemary fondant potato, pigs in blankets, red wine sauce

FI-Fillet of sea bream, mash potato, creamed leeks, white wine sauce

VE-Vegetable nut roast, garlic and tomato sauce, sautéed garlic mushrooms

All mains served with roast root vegetables and buttered sprouts

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XP-Hogarth's Christmas pudding with brandy and vanilla sauce

CH-White chocolate cheesecake with Passionfruit compote

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Coffee/Tea

For allergy information - please request details. Should you have any questions regarding our ingredients or if you have any of the below food allergy or intolerance please speak with to your server or request our allergy menus before ordering or consuming any food items. While extra care is taken to limit cross contamination of food items, Hogarth's Hotels LTD cannot guarantee that any dish will be 100% free from any of the allergens listed.

Allergen list - celery - including any found in stock cubes and soup, cereals containing gluten - including spelt, wheat, rye, barley

crustaceans - eg crabs, lobster, prawns and shrimp paste, eggs - including food glazed with egg, fish, lupin - can be found in some types of bread, pastries, pasta, milk, molluscs - mussels, land snails, squid, also found in oyster sauce, mustard, nuts - for example almonds, hazelnuts, walnuts, macadamia, peanuts - also found in groundnut oil, sesame seeds - found in some bread, houmous, tahini, soya - found in bean curd, edamame beans, tofu, sulphur dioxide - used as a preservative in dried fruit, meat products, soft drinks, vegetables, alcohol