



HUNDITH HILL HOTEL

Celebrating 40 Years of Service

Christmas Lunch Menu 2023

Soup

Chunky vegetable soup

Pate

*Chicken liver pate with toasted brioche
and port Cumberland sauce*

Salmon and Prawns

*Smoked salmon and prawn plate with salad trim,
marie rose sauce and lemon wedge*

Melon

*Fanned honeydew melon with fresh fruits
and champagne syrup*

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### ***Succulent Roast Topside of Local Beef***

*With rich pan gravy and Yorkshire pudding*

### ***Traditional Butter Basted Turkey***

*With sage and onion stuffing, roast gravy and chipolata sausage*

### ***Steam Salmon Fillet***

*With white wine and dill sauce*

### ***Festive Vegetable Strudel***

*Butternut squash, spinach, chestnuts, cranberries and leeks  
wrapped in filo pastry served with warm cranberry and cassis sauce*

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Traditional Christmas Pudding

With creamy rum sauce

Cointreau and Mandarin Gateau

*Cointreau laced chocolate sponge sandwiched together
with mandarins and freshly whipped cream*

Lemon Meringue Roulade

*Rolled in toasted almonds and filled with lemon cream
and drizzled with lemon syrup*

Passionfruit and Kiwi Cheesecake

*Cream cheese with passionfruit and kiwi
set on a digestive biscuit base*