

# Haddon House Hotel

## Festive Christmas Lunch Menu

2-Course £17.50 \* 3-Course £22.50

### Starters

#### **Baked Goats Cheese and Spicy Tomato**

with dressed salad and balsamic glaze

#### **Traditional Minestrone Soup**

with toasted ciabatta bread and parmesan cheese served on the side

#### **Duo of Pate**

chicken liver, duck and orange pate with bramley apple puree and redcurrant coulis

#### **Parisienne of Melon Cocktail**

served with fruit sorbet and garden mint

#### **Homemade Thai Spiced Salmon, Prawn and Dill Fishcake**

served with sweet chilli sauce

### Main Course

#### **Festive Hand Carved Crown of Dorset Turkey**

with sage and onion stuffing, bacon wrapped chipolata and cranberry sauce

#### **Steak and Kidney Suet Pudding**

served with chefs own rich beef gravy

#### **Beer Battered Fillet of Cod**

served with mushy peas

#### **Chefs Vegetarian Nut Roast**

served with yorkshire pudding and vegetarian gravy

#### **Winter Chicken and Bacon Melt**

with grilled cheddar cheese

#### **Roast Loin of Pork**

served with Yorkshire pudding, apple and apricot stuffing and cider gravy

all the above are served with buttered brussel sprouts, honey glazed carrots, roasted parsnips,  
and either roast, new or hand cut chipped potatoes

### Sweet Course

#### **Traditional Steamed Christmas Pudding**

served with either brandy sauce, creamy custard or cream  
(please state)

#### **Lemon Meringue Pie**

served with cream

#### **Haddon House Knicker Bocker Glory**

served with a chocolate flake

#### **Spiced Apple and Sultana Strudle**

served with creamy custard and vanilla bean ice cream  
(Please state)

#### **Trio of Marshfield Ice Cream**

served with a chocolate curl wafer

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**Coffee £2.50**