



HART'S
HOTEL & KITCHEN

Boxing Day Luncheon

£80 per person for 3 courses

12 noon – 4pm

Starters

Choose one dish:

French Onion Soup with Herb Crouton (gf*)

Salmon Gravadlax with Dill, Crème Fraîche, Pickled Cucumber & Capers

Chicken Liver Parfait on Sourdough, Endive & Pear Salad (gf*)

Beetroot & Blue Stilton Salad, Toasted Walnuts, Balsamic Dressing (V) (gf)

Main Courses

Choose one dish:

Roast Local Pheasant with Wild Mushroom Risotto & Game Sauce (gf)

Chump of Lamb with Mediterranean Vegetables, Rosemary Red Wine Sauce (gf)

Pan Fried Halibut with Herb & Parmesan Risotto, Bouillabaisse Sauce (gf)

Crispy Brie, Spiced Lentils & Tempura Vegetables (v) (gf)

Side Dishes £7 each

Triple cooked Chips | Sprout tops with Black Pudding | Honey Glazed Parsnip (gf)

Desserts

Choose one dish:

Chocolate Delice, Orange and Physalis Gel (GF)

Christmas Pudding Parfait with Citrus Fruits (v)

Hambleton Bakery Tart served with Vanilla Ice Cream

Harts Crème Brulée served with Raspberry Sorbet and Vanilla Shortbread (gf*)

Cheese & Biscuits served with homemade Chutney, Celery & Grapes (gf*) £2 supplement

Please inform us of any allergies. We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.

(gf) Gluten free (gf*) Gluten free option available upon request

12.5% discretionary service charge will be added to your final bill.