



**HENGIST**  
RESTAURANT

## **CHRISTMAS DAY MENU**

A GLASS OF CHAMPAGNE ON ARRIVAL

### **STARTERS**

**CAULIFLOWER VELOUTÉ**  
A VELVET CAULIFLOWER VELOUTÉ  
WITH POACHED DUCK EGG AND TRUFFLE (V) (GF)

**SALMON GRAVADLAX**  
WITH RYE TOAST

**SHELL-ROAST SCALLOPS**  
WITH COBNUT BUTTER (GF)

**VENSION TARTARE**  
WITH SOURDOUGH AND SLOW-COOKED EGG YOLK

### **MAINS**

**BUTTER- ROAST TURKEY**  
WITH ROASTED PARSNIP, ROASTED CARROT, DUCK FAT-ROASTED POTATOES,  
BRUSSEL SPROUTS WITH CRISPY PANCETTA

**BEEF WELLINGTON**  
WITH TRUFFLE POMME PURÉE AND HORSERADISH JUS

**ROASTED STONEBASS**  
WITH TIGER PRAWNS AND LEMON GEL, SERVED IN A LOBSTER BISQUE

**HENGIST VEGETABLE BAKE**  
FETA, BABY BEETROOT, WILD MUSHROOM  
AND COUSCOUS (VG) (DF) (GF AVAILABLE)

### **DESSERTS**

**CHRISTMAS PUDDING**  
WITH CRÈME ANGLAIS

**A CHRISTMAS CHERRY**  
BLACK FOREST GATEAU WITH A TWIST

**SMOKING CHESTNUTS**  
WITH CRÈMEUX, CARAMEL AND FIG

**HENGIST CHEESEBOARD**  
A SELECTION OF LOCAL CHEESES

**£120 PER PERSON**

AVAILABLE ON CHRISTMAS DAY ONLY