THE HART

UTTOXETER

NEW YEAR'S DAY MENU

STARTER

Chicken liver parfait, pear & walnut salad, port dressing, croutes (GFO)

Roast sweet potato & coconut soup, toasted seeds, house bread, butter (V)(GFO)(VEO)

Spiced chorizo & king prawn gnocchi, roasted pepper, spinach, parmesan

Salmon & dill fishcake, white wine cream sauce, pickled cucumber, lemon oil (GF)

Crispy breaded brie, cranberry chutney, hot honey, pickled shallot, rocket

MAIN

CHOOSE YOUR CARVERY MEAT (2 SLICES)

UPGRADE TO 3 SLICES FOR 3.00 SUPP

Roast turkey & pig in blanket • Silverside of beef • Roast pork & crackling
• Lentil & cranberry nut roast (VE)

SERVED WITH

Roast potatoes, Yorkshire puddings, pork & apple stuffing, honey glazed parsnips & carrots, red cabbage, cauliflower cheese, buttered greens & sprouts, mashed potato, roasting gravy.

OR ENJOY AN ALTERNATIVE MAIN:

Smoked haddock, herb crushed potatoes, tenderstem broccoli, tartare hollandaise (GF)

Truffled wild mushroom tagliatelle, garlic cream sauce, parmesan, crispy onions (VEO)(GFO)

DESSERT

Christmas pudding, brandy caramel, vanilla ice cream (GFO)(VEO)

Selection of cheese & biscuits (GFO) (2.00 SUPP)

Black forest cheesecake, soaked cherries, pistachio

White chocolate & coconut panna cotta, mango, passion fruit (GF)

Ice cream selection, berry compote, house fudge (V)

2 / 3 COURSES: 24.99 / 29.99

An optional service charge of 7.5% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.

(V) VEGETARIAN (VE) VEGAN (VEO) VEGAN OPTION AVAILABLE
(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.