



HANMER ARMS

PUBLIC HOUSE, DINING, BEDROOMS

*Christmas
2018*

Cyfarchion y tymor

THE HANMER ARMS, HANMER, SY133DE,

T; 01948 830458, E; [INFO@HANMERARMS.COM](mailto:info@hanmerarms.com) W; HANMERARMS.COM



CHRISTMAS LUNCH

NOVEMBER 26TH– DECEMBER 22ND

2 courses with tea or coffee 16.95 3 courses with tea or coffee 20.95

Roast Sweet Pepper & Tomato Soup, Basil Crème Fraiche (v)

Baked Goats Cheese Galette, Scorched Romero Peppers & Caramelised Red Onions (v)

Pressed Terrine of Ham Hock and Confit Chicken, Spiced Piccalilli.

Butter Roast Turkey Breast & Thigh Ballotine, Chestnut Stuffing, Chipolatas, Traditional Vegetables & Cranberries

Baked Filo Parcel of Winter Nuts and Pulses with Ratatouille Vegetables (v)

Herb Crusted Baked Fillet of Cod, Fondant Potatoes, Fine Beans & Prosecco Cream

Christmas Pudding, Rum Sauce and Brandy Butter

Sticky Figgy Pudding, Caramel and Custard

Vanilla and White Chocolate Crème Brulee, Ginger Snaps

Tea, Coffee & Mince Pies

Our daily menu and specials are available throughout December. For parties of 12 or more £10pp is required to secure the booking and pre-orders are desirable for large groups to prevent delays on your food when busy.





CHRISTMAS DINNER

NOVEMBER 26TH– DECEMBER 22ND

2 courses with tea or coffee 19.95 3 courses with tea or coffee 25.95

Roast Sweet Pepper & Tomato Soup, Basil Crème Fraiche (v)

Duck Liver & Grand Marnier Parfait with Toasted Sour Dough Toast & Christmas chutney

Baked Goats Cheese Galette, Scorched Romero Peppers & Caramelised Red Onions (v)

Pressed Terrine of Ham Hock and Confit Chicken, Spiced Piccalilli.

Smoked Salmon and Cream Cheese Roulade and Granary Bread

Butter Roast Turkey Breast & Thigh Ballotine, Chestnut Stuffing, Chipolatas, Traditional Vegetables & Cranberries

Smoked Duck Tagliatelle, Pancetta Cream & Rosemary Focaccia

Baked Filo Parcel of Winter Nuts and Pulses with Ratatouille Vegetables (v)

Herb Crusted Baked Fillet of Cod, Fondant Potatoes, Fine Beans & Prosecco Cream

Pheasant Coq Au Vin, Chestnut & Thyme Dauphinoise, Candied Red Cabbage

Christmas Pudding, Rum Sauce and Brandy Butter

Marmalade Bread and Butter Pudding, Apricot Puree and Custard

Sticky Figgy Pudding, Caramel and Custard

Vanilla and White Chocolate Crème Brulee, Ginger Snaps

Pot Au Chocolat, Lemon Shortbread

Tea, Coffee & Mince Pies



MAY
HAPPY MEMORIES
BRIGHTEN
OHY
CHRISTMAS

NEW YEARS EVE

£45 per person

7.30pm until 1 am

4 Course Dinner menu with live entertainment to bring in the new year

Amuse Bouche

Chef's selection of bite size morsels for your table

Starter

Smoked Haddock Terrine , Crab Bonbon, Chive Crème Fraiche
Confit Duck , Hoi Sin , Spring Onion, and Wonton Pastry Stack,
Pea Panna cotta , Candy Beetroot Crisps & Horseradish (v)
Salt and Pepper Tiger Prawns , Garlic Oil And Dipping Bread

Mains

Sea Trout, Brown Shrimp Butter and Samphire,
Chestnut, Spinach & Per Las Pithivier, Confit Tomato Sauce (v)
Ribeye of Beef , Caramelised Shallots, Beaujolais Jus
Cornfed Chicken, Wild Mushroom & Truffle Cream

Desserts

Warm Cherry Bakewell Tart, Toasted Almonds & Ice Cream
Raspberry and Gingerbread Creme Brulee
Cheeseboard, Biscuits and Relish
Chocolate & amaretto torte, pistachio crumb & vanilla ice cream

NEW YEARS EVE PACKAGE FOR 2,

Dinner, entertainment, bed and breakfast with a bottle of Champagne £200

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