

HANNAFORE POINT HOTEL

Christmas Day 2025

MENU

Roasted Jerusalem Artichoke Soup with Garlic Herb Crouton

Mulled Wine Poached Pear, Blue Cheese Mousse, Gingerbread Crumb,

Candied Walnuts with Balsamic & Port Reduction

Duck & Orange Pate with Caramelized Orange & Cointreau Compote with Toasted Brioche

Prawn & Crayfish Cocktail with a Bloody Mary Sauce, Rocket, Apple Gel & Rosemary & Sea Salt Focaccia

Beetroot Carpaccio with whipped Vegan Feta, Toasted Hazelnuts, Herb & Pomegranate Vinaigrette (Vegan)

Clementine Sorbet with Rosemary Syrup & Candied Peel

Bronze Roast Turkey, Pigs in Blankets, Leek & Cranberry Stuffing, Turkey Pan Gravy & Cranberry Sauce

Beef Wellington with Wild Mushroom Duxelles with a Madeira Sauce

Pave of Salmon with a Citrus Hollandaise Sauce & Baby Roast Potatoes

Chestnut, Roasted Root Vegetable & Smoked Vegan Applewood Cheddar Filo Parcel with Cranberry Jus
(Vegan)

All Served with Rosemary & Sea Salt Roast Potatoes, Crushed Carrot & Swede, Brussel Sprouts,
Peas & Honey Roast Parsnips

Traditional Christmas Pudding with Brandy Crème Anglaise & Red Currants

Chocolate Delice with Poached Pear, Espresso Sauce & Brandy Cherries

White Chocolate & Raspberry Mousse with Candied Pistachios & Dark Chocolate Mirror Glaze

Clementine & Coconut Posset with Prosecco Jelly & Shortbread

Selection of West Country Cheeses, Grapes, Fruit Chutney & Biscuits

Coffee & Truffles

£110.00 per person, 6 courses

(Menu subject to change if supply shortages)

Hannafore Point Hotel - 01503 263273

www.hannaforepointhotel.com - stay@hannaforepointhotel.com

Food Allergies & Intolerances & Fish Bones

We must be made aware of all allergies even if you think it is not in your dish.

Please make staff aware at each point of service

Please speak to our staff about the ingredients in your meal when making your order.

Please be aware whilst every care will be taken

We cannot guarantee no traces of allergen products in dishes.

Fish bones and shell may be present in fresh fish dishes.