



Homer Hill Christmas Fayre

Starters

Sweet potato, lime, coconut & cardamom soup

Classic prawn & crayfish cocktail – homemade granary bread

Slow cooked short rib on brioche toast, carrot & ginger puree –
pickled shallots

Deep fried camembert with glazed figs & sweet dark balsamic

Mains

Roast turkey / stout braised rump of beef / slow cooked belly pork

with

Pigs in blankets, stuffing, maple glazed mixed roots. braised red cabbage, buttered
sprouts & fondant potatoes

Creamy chestnut mushroom, tarragon & brie pie with fondant potato, braised red
cabbage, maple glazed mixed roots & buttered sprouts

Chargrilled sea bream with dauphinoise potatoes, savoy cabbage, pancetta, dill &
mussel sauce

Desserts

Dark chocolate orange tart, baileys cream, ginger tuile & honeycomb

Christmas pudding – brandy crème anglaise

Amarena cherry pavlova, Chantilly cream – toasted almonds

2 Courses £27.50

3 Courses £36.50

Christmas Lunch Will Be Served As Of December 8th until December
24th

Please Book A Table via Telephone; 0191 5841941 or ask a member of café staff