

HOTEL DE HAVELET

CHRISTMAS

Party Menu

Lunch £40 | Dinner £45

STARTERS

BUTTERNUT SQUASH & SAGE SOUP
*Pumpkin Seeds, crispy sage,
toasted sourdough*

GRILLED GOAT'S CHEESE &
CARAMELISED PEAR SALAD (v)
*Watercress, crystal bread croutons,
clementine dressing*

TRADITIONAL OAK-SMOKED SALMON
Maple braised cranberries, rye bread

PRAWN COCKTAIL
*Bloody Mary cocktail sauce, cold water
prawns, Little Gem lettuce*

DUCK LIVER PARFAIT
*Fig & honey chutney,
toasted sourdough.*

MAINS

ROOT VEGETABLE NUT ROAST (v)
Onion gravy

PAN-SEARED FILLET OF SALMON
Champagne velouté

CRANBERRY-GLAZED PORK BELLY
Apple & cider jus.

FESTIVE TURKEY
*Cranberry & sage stuffing, Cumberland
pigs in blankets, red wine jus.*

BRAISED BLADE OF BEEF
Red wine jus

All above are served with
Garlic & thyme roast potatoes,
maple-roasted carrots & parsnips,
shaved Brussels sprouts with chestnuts

DESSERTS

CHRISTMAS PUDDING
Double cream brandy custard

CHOCOLATE TORTE
*Marmalade mascarpone,
Belgian chocolate crumb*

BRAMLEY APPLE, PLUM &
CRANBERRY CRUMBLE
Ginger ice cream.

LOCAL & BRITISH CHEESEBOARD
*Assorted biscuits, Fig Chutney,
Celery & Grapes*



Filter Coffee or Tea
& Mince Pies



Special Overnight Stay
from **£130.00**
per couple on Bed & Breakfast.

For parties over 10, confirmation of booking will be made only by a deposit of £20.00 pp.

No deposit is refundable for any cancellation after 1st November 2026.

Pre order will be accepted only two weeks in advance,
and a discretionary 10% service charge will be added to the final bill.

Our kitchen regularly accommodates various allergies and dietary requirements,
Please advise a member of staff of any. While we take every precaution to avoid cross- contamination,
we cannot guarantee that our food is completely allergen-free