



CHRISTMAS PARTY MENU

£55p/p

Monday 25th November – Tuesday 24th December

Available for pre-order to any tables wishing to have the Christmas experience,
All tables of 8 and above during this period must be pre-ordered on this menu only

STARTERS

Paris Mushroom Velouté
sautéed wild mushrooms & winter truffle * v

Staithe House Smoked Salmon
black garlic mayonnaise, fried capers & rye bread **

Country Pork Terrine & Toasted Brioche
balsamic onions & pistachio **

Walnut, Chicory & Pear Salad
fried blue cheese, cranberries & orange vinaigrette **

MAINS

Roast Norfolk Bronze Turkey
pig in blanket, brussel sprouts, carrot, parsnip, roast potatoes, cranberry sausage stuffing & gravy **

Honey & Pecorino Cannelloni
candied hazelnuts, wilted spinach & confit garlic v

Seared Seabass Fillet
fried capers, sundried tomato & rep pepper stew *

24 Day Aged 7oz Sirloin Steak
served medium rare, with triple cooked chips & peppercorn sauce *

DESSERTS

Black Forest Yule Log
dark chocolate, whiskey cream & morello cherries v

Christmas Pudding
brandy sauce * v

Roasted Rum Pineapple & Winter Berry Compote
coconut sorbet * ve

Swiss “Zirben Koenigin” Cheese Plate
pine, honey, artisan crackers, caramelized apple paste ** v

TO FINISH

Mini Mince Pies

(* non gluten containing ingredients (** dish can be altered to non-gluten containing ingredients (v) vegetarian

For vegan options please enquire with our reservations team- reservations@hermitagerd.co.uk

Please let us know if you have any allergies or intolerances. A full allergen menu is available on request. All dishes are freshly prepared in house, we cannot guarantee the absence of all allergens. Calorie information may fluctuate, the recommended daily intake for an adult is 2000kcal.