

WELCOME TO CHRISTMAS AT LE HOCQ INN

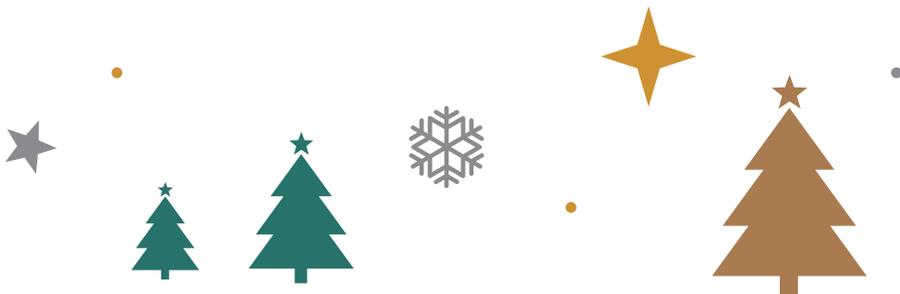


Whether it's Christmas Day, your work Christmas party, a small gathering of family and friends, and everything in between, we have menus for every festive occasion.

Take a look at our traditional Festive and Christmas Day menus.

To make your booking as easy as possible have a read through the How To Book section and let us take the stress out of booking. If you have any questions at all, please don't hesitate to get in touch and we will do our best to accommodate. We look forward to celebrating the festive season with you.

Happy Christmas from everyone at Le Hocq Inn.



FESTIVE MENU

3 COURSES £29.50 / KIDS £12.50

STARTERS

Pumpkin soup, bread & butter (v)
Crispy sage, parmesan

Chicken liver pâté, brioche toast (gfo)
Liberation Ale chutney, crispy shallots

Stout cured smoked salmon & local crab (v)
Pickled winter veg, sourdough Melba toast

Baked goat's cheese Waldorf salad (v, gf)
Pear, celery, pickled & candied walnuts

MAINS

Roast ballotine of turkey, bacon, stuffing & cranberry sauce (gfo)
Pigs in blankets, roast potatoes, root vegetables, red cabbage, winter greens, turkey gravy

Malaysian monkfish & king prawn curry
Pilaf rice, shrimp crackers, crispy shallots, coriander

Sea bass & herb crust
Wilted greens, crushed new potatoes, leek, bacon & white wine sauce

Cumin butternut squash, lentil & chickpea wellington (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

Grass fed ribeye steak & chips (£3 per person supplement)
Cherry vine tomatoes, red wine & bone marrow jus

PUDDINGS

Blackbeard Stout Christmas pudding
Brandy custard

Mulled cider & apple tart (v)
Vanilla ice cream, caramel sauce

Clementine & orange posset (v, gfo)
Spiced shortbread

Dark chocolate & espresso brownie (v, gf)
Cherry sauce, hazelnut brittle, vanilla ice cream

VEGAN FESTIVE MENU

3 COURSES £25

STARTER

Celeriac, hazelnut & truffle soup (ve)
Grilled sourdough

MAIN

Cumin butternut squash, lentil & chickpea wellington (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Chocolate & orange mousse cake (ve)
Vegan ice cream



TAILOR YOUR CELEBRATION

Ask us about our
buffet options for
your festive parties.

CHRISTMAS DAY MENU

£55 PER PERSON / KIDS £25

ARRIVAL

Glass of prosecco on arrival

Blini – Stout cured smoked salmon, horseradish crème fraîche, dill

STARTERS

Coquille St. Jacques (v)

Scallops, king prawn, potato & gruyere gratin

Baked goat's cheese Waldorf salad (v, gf)

Pear, celery, pickled & candied walnuts

Chicken & smoked ham terrine (gfo)

Tarragon mayonnaise, pickled shallots, sourdough toast

Celeriac, hazelnut & truffle soup (ve)

Grilled sourdough

MAINS

Roast turkey breast, chestnut, pork & herb stuffing (gf)

Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, cranberry sauce

Fillet of beef & wild mushrooms

Pearl onions, pancetta, red wine sauce, roast potatoes, roast carrots

Herb crusted cod & mussels

New potatoes, sea vegetables, spinach, garlic & lemon butter

Cumin butternut squash, lentil, chickpea wellington (ve)

Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Blackbeard Stout Christmas pudding

Thick pouring brandy cream

Mulled cider & apple tar (v)

Vanilla ice cream, caramel sauce

Dark chocolate & espresso brownie (v)

Cherry sauce, hazelnut brittle, vanilla ice cream

Spiced egg nog crème brûlée (v)

Orange & clementine shortbread

TO FINISH

Tea, filter coffee & festive petit fours

VEGAN CHRISTMAS DAY MENU

£55 PER PERSON

ARRIVAL

Glass of prosecco on arrival
Pecan & sage stuffed dates (ve)

STARTER

Celeriac, hazelnut & truffle soup (ve)
Grilled sourdough

MAIN

Cumin butternut squash, lentil, chickpea wellington (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Chocolate & orange mousse cake (ve)
Vegan ice cream

TO FINISH

Tea, filter coffee & vegan mince pies (ve)



HOW TO BOOK

Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The festive menu will be available from 25th November - 24th December. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Inndulgence Wednesday discount does not apply to any Festive/Christmas menus.

ALLERGEN INFORMATION

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.