



Hassop

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CHRISTMAS



MENU

Broccoli and Stilton Soup, Monsal Trail Ale Bread, Henderson's Relish Butter
Smoked Duck Breast, Confit Leg, Butternut Squash and Girole Mushroom Terrine,
Confit Rhubarb, Pain d'Épice

Tandoori Mackerel, Chapati, Shredded Salad, Lemon, Mint Yoghurt

★
Roast Turkey, Beef Fat Roasted Potatoes, Smoked Bacon wrapped Chipolatas,
Shallot and Thyme Stuffing and Seasonal Vegetables

28 Day Matured Ribeye Steak, Confit Tomatoes, Field Mushroom,
Fries and Parmesan Salad (£5 supplement)

Salmon, Crayfish and Mussel Chowder with Baby Potatoes, Sweetcorn,
Greens, Lobster Oil, Baby Sorrel

Salt Baked Celeriac, Heritage carrots, White Bean and Rosemary Hummus,
Aged Balsamic, Parsnip Crisps

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Hassop Station's Christmas Pudding, Rumtopf, Vanilla Cream

Apple Tart Tatin, Apple Sorbet, Apple Salad

Hazelnut Praline and Dark Chocolate Frozen Mousse, Dried Raspberry,
Raspberry Sorbet, Roasted Hazelnuts

Cheeseboard of Cornish Yarg, Godminster Cheddar and Hartington Blue
(Or £5 as an extra course)

★
Two Courses £22. Three Courses £27.

Price inclusive of Tea and Coffee and Mini Mince Pies.

This menu can be altered to be Gluten Free or Vegan on request.

— Group Bookings Welcome —

Available throughout December and including the following festive evenings:
Friday 3rd, Saturday 4th, Friday 10th, Saturday 11th, Friday 17th, Saturday 18th

Ask at the counter, mail@hassopstation.co.uk or call 01629 815 668