



# Christmas Party Menu

£55p/p

Monday 24<sup>th</sup> November – Tuesday 24<sup>th</sup> 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

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## 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 \*\*

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## 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 \*

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## 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

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## To finish

Mini Mince Pies

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(\* 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](mailto: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.