

NEW YEARS EVE

Enjoy a Full A La Carte Menu

OPENING TIMES

December

Dining Times 12.00 - 8.00pm Monday to Sunday

Last Bar Orders 9.30 pm

Doors Close 10.00 pm

Christmas Day

Dining Times 12.00 pm, 12.30 pm, 1.00 pm

Last Bar Orders 3.00 pm

Doors Close 3.45 pm

CORONAVIRUS

In these uncertain times we are committed to providing the best Christmas possible here at the Sparrowhawk.

We are abiding by the UK Governments rules and restrictions in place at the present time and as such we are offering tables for a maximum of six guests from one household. We reserve the right to alter any rules and regulations in line with UK Government future restrictions.



CHRISTMAS 2020



SEASONAL MENU

Homemade Soup

Locally Baked Bloomer Bread and Crispy Croutons £5.00

Crispy Salmon Fishcake

Bubbly Battered Prawns and Sweet Chilli Sauce £7.50

Wild Mushroom Risotto Cakes

Parmesan Cheese Sauce £6.50

Chicken and Bacon Terrine

Apple Chutney and Toasted Ciabatta £7.00

Roast Turkey

Stuffing, Roast Potatoes, Fresh Vegetables,
Pigs in Blankets and Rich Gravy £15.50

Vegetarian Nut Roast

Roast Potatoes, Fresh Vegetables, Vegetable Gravy
£12.00

Slow Cooked Lamb Henry

Buttery Mashed Potatoes, Braised Red Cabbage
and Rich Gravy £17.50

Seared Salmon Fillet

Bubble and Squeak, Fine Beans and a Creamy
Citrus Sauce £16.50

Sticky Toffee Pudding

Butterscotch Sauce, and Salted Caramel
Ice Cream £5.50

Classic Christmas Pudding

With Rum Sauce £5.50

Sparrowhawk Cheese Plate

Biscuits, Chutney, Grapes and Celery £6.50

Lemon Tart

Rhubarb and Crisp Meringue £5.00

Available 30/11/20 to 30/12/20



BOOK NOW ON 01282 603034

Email; christmas@thesparrowhawk.co.uk

CHRISTMAS DAY

Cauliflower and Saffron Soup

Locally Baked Bloomer Bread and Cheddar Bon Bons

Seared King Scallops

With Squid Ink Risotto and Crisp Parma Ham

Brie and Spinach Tart

Warm Cranberry Compote and Dressed Leaves

Confit Duck Breast

Honey Glazed with a Puy Lentil and Bacon Casserole

Roast Turkey

Stuffing, Roast Potatoes, Fresh Vegetables,
Pigs in Blankets and Rich Gravy

Roast Fillet of Beef

Fondant Potatoes, Spinach Puree, Horseradish croquettes
and Rich Madeira Jus

Roast Cod Loin

Crushed minted Peas and Aspen Fries with a Creamy
Lemon Sauce

Vegetarian Tagine

Tomato, Chickpea, Olive and Harissa with Warm
Flat Bread and Cous Cous

Chocolate Torte

Salted Caramel Ice Cream and Boozy Cherries

Classic Christmas Pudding

With Rum Sauce

Sparrowhawk Cheese Plate

Biscuits, Chutney, Grapes and Celery

Lemon Brûlée

Cranberry Compote and Homemade Ginger Biscuits

Adult £70.00 per head • Children under 12yr £35.00

50% Deposit on Booking • Full payment and Pre Order 01/12/20

Dining Times : 12.00 / 12.30 / 1.00pm