

THE HINDS HEAD

— BRAY —

Three Course Christmas Menu

Starters

Brûléed Chicken Liver Parfait

Riesling Spätlese, Jakob Schneider, Norheimer Kirschheck, 2022

or

Lapsang Souchong Tea Smoked Salmon

Scheurebe Trocken, Hans Wirsching, 2022

or

Spiced Butternut Squash Soup *

Roasted Hazelnuts

Chenin Blanc, Roodekrantz 1983, Swartland, 2021

Mains

Beef & Ale Steamed Pudding

Merlot, Thelema, Stellenbosch, 2020

or

Artichoke & Winter Truffle Tart

Bourgogne Chardonnay, Domaine Justin Girardin, 2021

or

Roast Turkey

with all the Trimmings

Mercurey, Rouge Monopole, Clos la Perriere, Château de Chamilly, 2020

Mains Served with Roast Potatoes & Seasonal Vegetables to Share

Desserts

Quaking Pudding (v)

Muscat de Beaumes de Venise, "Solera" Domaine de Coyeux, Rhone France, MV, 100ml

or

Spiced Treacle Tart *

Milk Ice Cream

Sauternes Les Garonelles, Lucien Lurton, 2022, 100ml

or

Warm Chocolate Pudding

Vanilla Ice Cream

Corte Giara, Recioto della Valpolicella, 2020

Menu £95 per guest - Wine pairing £60 per guest

*These dishes contain nuts. Our menu contains allergens.

If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.

Dishes are subject to change. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.