

*Merry
Christmas*



THE HOLLIES RESTAURANT



Christmas & Wine
Menu

THREE COURSE MEAL

Price per Person ~ £38.00



APPETIZERS

Slow Roasted Tomato & Red Pepper Soup, served with Artisan Bread Rolls & French Butter. (M-GF, V, M-Vg)

Smooth Chicken Liver Pâté with Warm Sourdough Toast & Spiced Pear Chutney. (M-GF)

Grilled Goats Cheese on Garlic Crouton with Sun Blushed Tomatoes, Baby Leaves & Balsamic Dressing. (M-GF)

Spicy Sweetcorn Fritters, Little Gem Lettuce, Roasted Tomatoes & Sweet Chilli Dipping Sauce. (V,Vg)

Crispy Salt & Pepper Squid with Garlic Mayonnaise, Lemon & Baby Leaves.

Quality & Reputation



ENTRÉE

Festive Turkey Roulade. Turkey Breast wrapped in Streaky Bacon, filled with Pork Sausage Meat & Cranberry Stuffing, served with Roast Potatoes, Pigs in Blankets & Seasonal Vegetables. (M-GF)

Braised Lamb Shank with Rosemary & Red Wine Jus, Creamed Potatoes & Seasonal Vegetables. (M-GF)

Chargrilled Yellowfin Tuna Steak with Peppercorn Sauce, Dauphinoise Potatoes & Seasonal Vegetables. (M-GF)

Chestnut Mushroom, Squash & Spinach Pie, served with Roast Potatoes, Seasonal Vegetables & Gravy. (M-GF, V, Vg).

(Vg) Vegan (V) Vegetarian (M-Vg) Modifiable for Vegan (M-V)
Modifiable for Vegetarian (GF) Gluten Free (M-GF) Modifiable for
Gluten Free



DESSERTS

Luxury Steamed Christmas Pudding, served with Brandy Sauce. (M-GF)

Sticky Toffee Pudding with Butterscotch Sauce and Honeycomb Ice Cream.

Lemon & White Chocolate Parfait with a drizzle of Berry Compote & White Chocolate Pencil. (GF)

Caramelised Biscoff & Caramel Slice with Chocolate Ice Cream. (Vg)

Cheese & Biscuits. Selection of Cheddar, Stilton & Brie served with Pear, Chutney & Crackers. (M-GF)

**Cheese & Biscuits can also be ordered as an extra after dessert at £8.25 each.

*Food Allergies and intolerances
Please inform the hotel of your requirements prior to ordering*

CHRISTMAS MENU - BOOKING FORM

GROUP NAME:					
TEL No:			DATE:		
GROUP NO'S:			TIME:		

	APPETIZERS					
	SOUP	PATE	GOATS	FRITTERS	SQUID	
NO'S REQ'D						
	ENTRÉE					
	TURKEY	LAMB	TUNA	PIE		
NO'S REQ'D						
	DESSERT					
	C/PUDDING	S/TOFFEE	PARFAIT	BISCOFF	CHEESE	EX/CHEESE
NO'S REQ'D						

BOOKING FORM REQUIRED 2 WEEKS IN ADVANCE

WHITE WINE

1	Berri Estates Unoaked Chardonnay, SE Australia <i>A crisp style with a fresh, yet ripe lemon character with no oak ageing.</i>	£21.45
2	Osado White Malbec, Mendoza, Argentina <i>It's very fresh on the nose, with aromas of red fruits, currants, strawberries and delicate notes of white flowers. (V,Vg)</i>	£27.45
3	Camel Valley Bacchus Dry, England <i>Dry with intense, aromatic fruit character showing grapefruit, lemon and greengage. (V,Vg)</i>	£33.45
4	Côtes du Rhône Blanc Belleruche, M. Chapoutier <i>Intense and expressive, with aromas of apricot, fennel and floral scents. and the finish reveals subtle notes of aniseed.</i>	£30.45
5	Sancerre, Les Collinettes, Joseph Mellot, France <i>Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers. (V,Vg)</i>	£36.45
6	Chablis, Gloire de Chablis, J. Moreau et Fils, France <i>A traditional Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish. (V,Vg)</i>	£39.00
7	Gavi, La Doria, Cascina La Doria, Italy <i>A delicate, flowery style and character of this dry, crisp wine. (V,Vg)</i>	£29.45
8	Picpoul de Pinet, Petite Ronde, France <i>Fresh with a citrussy and stone fruit character, highlighted with floral notes. (V,Vg)</i>	£26.45
9	Da Luca Pinot Grigio, Terre Siciliane, Italy <i>Aromas of white flowers, pink grapefruit and Cox's apple: the palate displays melon and guava.</i>	£25.45
10	Leftfield Sauvignon Blanc, Marlborough, New Zealand <i>A blend of 91% Sauvignon Blanc from Nelson and 9% from Waipara on the South Island. Fermentation in stainless steel tanks and a little residual sugar was retained to add a touch of richness. Strongly aromatic with a crisp vibrancy to the finish; it shows aromas of passion fruit, nectarine and lemongrass alongside other green herbs.</i>	£30.95
11	Flagstone Noon Gun Chenin Blanc-Sauvignon-Viognier, Western Cape <i>A blend of about 34% Chenin Blanc, 23% Viognier and 9% Colombard that delivers intense, aromatic, tropical fruit, orange peel and a sprinkling of baking spice.</i>	£27.45
12	Paco & Lola Tree Albariño, Rias Baixas, Spain <i>Notes of zippy, green and lemon peel with a hint of white-fleshed plum. (V)</i>	£31.45

Bin		Bottle
	RED WINE	
13	Berri Estates Shiraz, SE Australia <i>Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.</i>	£21.45
14	Bourgogne Pinot Noir, Couvent des Jacobins, Louis Jadot France <i>Selected from different villages of the Côte d'Or and Côte Chalonnaise. 25% of the blend is matured in oak. This wine reflects the Louis Jadot style, being silky textured yet full of plump fruitiness.</i>	£34.95
15	St Hallett Faith Shiraz, Barossa, Australia <i>Notes of cherry, hint of chocolate: dark fruits follow on the palate entwined with pepper spice.</i>	£31.45
16	Paz Malbec, San Juan Argentina <i>Of a brilliant violet colour. Intense ripe plum flavour accompanied by scents of toasted coffee and chocolate, of a soft texture and a long finish. (V,Vg)</i>	£29.45
17	Errázuriz 1870 Mapuche Block Cabernet Sauvignon, Aconcagua Valley, Chile <i>Mouth-filling blackcurrants and cherries with a gentle vanilla-spice finish. (V,Vg)</i>	£27.95
18	Côtes du Rhône, Auguste Bessac, France <i>The nose is complex with a predominance of cooked red fruits and notes of liquorice. The flavour is well balanced between roundness, vivacity and structure: pleasant finish on silky tanins.</i>	£27.95
19	Château des Bardes, Saint-Emilion Grand Cru, France <i>The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak.</i>	£32.45
20	Feudi Salentini 125 Primitivo del Salento, Italy <i>Elegant with notes of ripe plum, cherry jam and cocoa followed by a hint of spicy vanilla.</i>	£27.00
21	Da Luca Nero d'Avola, Terre Siciliane, Italy <i>Fresh cherry and bramble fruit aromas, followed by a note of vanilla on the finish.</i>	£27.45
22	Corte Vigna Merlot, Italia, Italy <i>Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones. (V,Vg)</i>	£21.45
23	Cullinan View Pinotage, Western Cape, South Africa <i>Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.</i>	£26.45
24	Don Jacobo Rioja Reserva, Bodegas Corral, Spain <i>A very fine Rioja, made from 95% Tempranillo, the balance being Garnacha and Mazuelo, that spends about 18 months in oak barrels in cool cellars before being bottled and then aged for two more years. Traditional in style with the developed fruit and spice character expected of mature Rioja. (V,Vg)</i>	£31.95

ROSÉ WINE

- 25 *Mud House Sauvignon Blanc Rose, Central Valley, Chile* £27.00
A soft full palate with lovely, sweet summer and herb nettle flavours, that is balanced by a vibrant, mineral acidity with a long and generous finish. Sourced exclusively from a small selection of vineyards within the famed, cool climate, Central Valley region of Chile .
- 26 *Don Jacobo Rioja Rosado, Bodegas Corral, Spain* £27.45
Delightfully deep-coloured from Spain's premier wine region, with fresh summer fruits and a lively zing.
- 27 *Whispering Hills White Zinfandel, California, USA* £21.45
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

SPARKLING WINE

- 28 *Galanti Prosecco Extra Dry, Italy* £29.00
Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach. (V,Vg)
- 29 *Bottega Poeti Rosato Spumante Brut, Italy* £31.00
*Rose-coloured Nose: Aroma of peach blossom and berries, mainly raspberries and currants.
 Taste: Dry, fresh, fragrant and lively with intense flowery touches and pleasant aftertaste. (V,Vg)*
- 30 *Sant' Orsola Prosecco Extra Dry, Italy* £32.00
Light and lively, with ripe pears and lemons rounded off with a hint of sweetness. (V,Vg)

CHAMPAGNE

- 31 *Moët & Chandon Brut Impérial, France* £64.45
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.
- 32 *Veuve Clicquot Yellow Label Brut, France* £69.45
Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

Friendly staff

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