

WELCOME

The warmest welcome and the perfect location lies in wait when you join us this Christmas at The Hatfield Hotel.

Whether you're staying for a few days in one of our rooms with beautiful seaside views, popping in for Christmas cocktails, enjoying festive afternoon tea or celebrating at a red carpet party night, we look forward to making your experience at The Hatfield a festive and memorable one.

The Celebrations will continue all the way through to the New year, when the fizz really starts to flow at our Family New Year's Eve Party.

We look forward to seeing you over the 2023 Festive Season.

The Hatfield Team

CHRISTMAS PARTY NIGHTS CARVER

Available 8th & 9th December and 15th & 16th December 2023

Come dressed to impress and join us for our fabulous Christmas Party Nights in the Ambassador Suite.

3 Course Meal £30.00pp

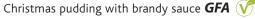
Arrival 7pm for 7.30pm sit down.

MAINS

Selection of roast meats, beef, turkey and gammon. All served with a selection of vegetables, stuffing, pigs in blankets and Yorkshire pudding GFA Pan fried seabass, chorizo potatoes, red pepper sauce and samphire **V/GFA**

Truffled wild mushroom rigatoni pasta, rocket and shavings of Grana Padano **V/GFA DESSERTS**

Chocolate nemesis with crème fraiche and chocolate soil **V/GF** Lemon tart with wild berry compote and coconut ice cream **V**





Tea, coffee and mince pie station (Midnight finish)

ALLERGEN INFORMATION is available on request. Please speak to a member of the team.

V=Vegan **V**=Vegetarian **GF**=Gluten Free **GFA**=Gluten Free Available

To book please call 01502 565337 or visit www.thehatfieldhotel.co.uk

CHRISTMAS Y LUNCH - I

25th December 2023

Let us take care of the cooking this Christmas and join us for a fabulous and memorable festive Christmas Day lunch.

5 Course Meal £79pp (Adult) £40pp (Child U12)

Sittings available 12.00pm and 3.00pm.

CANAPES GFA

STARTERS

Prawn cocktail, baby gem, buttered granary bread GFA Mulled wine cured salmon, golden pickled beetroot, crème fraiche **GFA** Chicken & sun blanched tomato terrine, pistachio, caramelized red onion & toasted ciabatta Truffled parsnip soup, carrot crisps, roasted hazelnut and bread roll

MAINS

Roast turkey or sirloin of beef served with pigs in blankets, stuffing, brussels sprouts with bacon lardons and chestnuts, steamed veg and gravy GFA

Hasselback butternut squash, whipped ricotta, Israeli green salsa, mushroom dashi broth, crispy garlic and pomegranate **V/GF**

Pan fried monkfish tail, garlic parmentier potatoes, samphire and romesco sauce **GF**

Slow cooked beef cheek, colcannon, curly kale, honey gravy GF

DESSERTS

Christmas pudding served with brandy sauce **GFA** $\sqrt{}$ Peppermint crème brulee with cinnamon biscuits V/GFA Baileys cheesecake with mocha ice cream **GF** Salt caramel and chocolate tart with crème fraiche **V**

Tea & coffee and mince pie station

CHRISTMAS DAY CARVERY - AMBASSADO

25th December 2023

Let us take care of the cooking this Christmas and join us for a fabulous and memorable festive Christmas Day Carvery.

4 Course Meal £55pp (Adult) £30pp (Child U12)

Sittings available 12.30pm and 3.30pm.

STARTERS

Prawn cocktail with tomato salsa and buttered granary bread **GFA** Ham hock terrine, beetroot mayo, house pickles, toasted ciabatta **GFA**

Truffled parsnip soup, carrot crisps, roasted hazelnut and bread roll **V/GFA** (V)



MAINS

Our selection of roast sirloin of beef, turkey, gammon Selection of vegetables, stuffing, pigs in blankets and Yorkshire pudding

Vegetarian quiche **V**

Fish pie **GF**

DESSERTS

Profiteroles with chocolate sauce **V**

Lemon tart with orange cream and raspberries **V**

Christmas pudding with brandy sauce **GFA V**



Tea & coffee and mince pie station

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