

The background features a light beige color with a decorative border of winter-themed illustrations. At the top, there are sprigs of holly with red berries, pine branches, and mistletoe. The bottom edge also features similar illustrations of holly, pine, and mistletoe. Scattered throughout the background are white snowflake icons and small white dots, creating a festive, snowy atmosphere.

Christmas
D I N I N G

2 0 2 4

Hickman Hill

H O T E L

LUNCH | DINNER | CABARET NIGHTS

Christmas

LUNCH

MENU
£23.95

RED LENTIL & CARROT SOUP

With Warm Crusty Bread Roll

HAM HOCK PRESSING

Pickled Vegetables
Mustard Dressing & Pea Shoots

TRIO OF MELON

Drizzled In Local Honey
Poppy Seed Yogurt, Fresh Fruits



TRADITIONAL ROAST TURKEY

Stuffing & Pigs in Blankets, Roast Gravy

SLOW ROAST PORK LOIN

Apple, Sultana & Almond Stuffing, Sage Cream

POACHED HADDOCK FILLET

Topped With Cheese & Leek Sauce



CHRISTMAS PUDDING RUM SAUCE

TRADITIONAL TRIFLE

ORANGE & GINGER CHEESECAKE

Christmas DINNER

MENU
£28.95

RED LENTIL & CARROT SOUP (V)

With Warm Crusty Bread

SMOKED HADDOCK & PRAWN RISOTTO

Deep Fried On Rich Cheddar Cheese Sauce

HAM HOCK PRESSING

Pickled Vegetables, Mustard Dressing Pea Shoots

TRIO OF MELON (V)

Drizzled In Local Honey, Poppy Seed Yogurt Fresh Fruits



TRADITIONAL ROAST TURKEY

Stuffing & Pigs in Blankets, Roast Gravy

SLOW ROAST PORK BELLY IN FIVE SPICE

On Victoria Plum Sauce

BREAST OF CHICKEN STUFFED WITH MINCED LAMB

Rosemary & Cranberries On Merlot Sauce

POACHED SALMON FILLET

Topped With Mushroom Coated In Tomato Basil Cream

*All main courses served with Mash Potato, Roast Potato,
Peas, Cauliflower, Carrots & Brussels Sprouts*



CHRISTMAS PUDDING RUM SAUCE

ORANGE & GINGER CHEESECAKE

HOMEMADE BLACK FOREST GATEAU

TRADITIONAL HOMEMADE TRIFLE

**Cabaret
NIGHTS**

£35.95

Christmas Day

LUNCH

MENU
£72.95

HAM HOCK PRESSING

Pickled Vegetables, Mustard Dressing Pea Shoots

OAK SMOKED SALMON PATE BEETROOT SOUR DOUGH

Cucumber & Dill Dressing

TRIO OF MELON & RASPBERRIES

Ginger Yogurt, Crushed Pistachio Nuts Drizzled In Local Honey



CREAMY CARROT & CORIANDER SOUP

or

SEABASS FILLET & PRAWN IN WATERCRESS SAUCE



TRADITIONAL ROAST TURKEY

Cranberry Stuffing, Pigs in Blankets

ROAST RIB EYE OF BEEF

Yorkshire Pudding Roast Gravy

SLOW ROAST PORK BELLY

With Honey Roast Apple Merlot Gravy



CHRISTMAS PUDDING RUM SAUCE

SELECTION OF CHEESE & BISCUITS

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

HOMEMADE TRADITIONAL TRIFLE



COFFEE & MINCE PIE

Under 12
£36.50

Christmas EVENT NIGHTS



Join us for
Wreath
Making

WREATH CLASS

£55 PER PERSON INC LUNCH

Saturday 30th November, 12noon

LOCAL VOCALIST SMUDGE
SINGING VARIOUS HITS

Friday
December
6th

Saturday
December
7th

DISCO NIGHT
DJ SAM

Saturday
December
14th

80S & 90S
MICKI

Saturday
December
21st

SOUL & MOTOWN
CHRISTINE

NEW YEAR'S EVE
LOCAL VOCALIST EMMA KELSEY
SINGING THROUGHOUT THE DECADES

Tuesday
December
31st

New Year's E V E

MENU
£59.95

SEABASS & PRAWN FISHCAKE

On Tomato Basil Cream

HAM HOCK PRESSING

Pickled Vegetables, Mustard Dressing & Pea Shoots

TRIO OF MELON & RASPBERRIES

Ginger Yogurt, Crushed Pistachio Nuts Drizzled With Local Honey



HAGGIS NEEPS & TATTIES

or

SCOTCH BROTH



VENISON HAUNCH STEAK

Juniper Smoked Bacon Redcurrant Sauce

PORK FILLET STUFFED WITH ASPARAGUS

Wrapped In Parma Ham On Creamy Gorgonzola Sauce

SEARED SALMON FILLET & SCALLOPS

Lemon & Dill Sauce

8OZ FILLET STEAK FLAT CAP MUSHROOM

Filled With Pate, Green Peppercorn Sauce (£8 Supplement)



SELECTION OF CHEESE & BISCUIT

BANOFFEE PIE

ORANGE & GINGER CHEESECAKE

TRADITIONAL TRIFLE



COFFEE & TRUFFLES

Vegetarian M E N U

RED LENTIL & CARROT SOUP (V)

With Warm Crusty Bread

TRIO OF MELON & RASPBERRY

Ginger Yogurt, Crushed Pistachio Nuts Drizzled In Local Honey

STILTON PATE ON OLIVE BREAD CROUTON

Onion Chutney Pickled Vegetables



POTATO GNOCCHI SUN BLUSH TOMATOES

In Basil Cream

QUORN CUMBERLAND SAUSAGE ROAST RED PEPPER

Baby Onion & Spinach Casserole Topped With Cheddar Mash

FIVE BEAN SAVORY RICE PANCAKE

Topped With Mature Cheddar Sauce





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