

Christmas
D I N I N G

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Hickman Hill Hotel

LUNCH

DINNER

CABARET NIGHTS

Wreath Making

WORKSHOP

MENU
£55

Includes a Three Course Christmas Lunch

SATURDAY 29TH NOVEMBER

12noon



Christmas EVENT NIGHTS

ELTON JOHN TRIBUTE
SINGING VARIOUS HITS

Saturday
December
6th

Saturday
December
13th

BLONDIE TRIBUTE
SINGING VARIOUS HITS

DISCO NIGHT
WITH DJ SAM

Friday
December
19th

Saturday
December
20th

BON JOVI TRIBUTE
SINGING VARIOUS HITS

NEW YEAR'S EVE
WITH SMUDGE

Wednesday
December
31st

Disco Night

19TH DECEMBER

MENU
£24.95

BUFFET

Served to your table

TURKEY IN SMOKED BACON & LEEK CREAM SAUCE

BEEF BOURGUIGNON

SALMON IN MUSHROOM & CHEESE SAUCE

SEASONAL MIX VEGETABLES

ROAST POTATOES

BUTTERED NEW POTATOES

GARLIC & CHIVE RICE



DESSERTS

Select one per person

CHRISTMAS PUDDING & RUM SAUCE

TRADITIONAL TRIFLE

BISCOFF CHEESECAKE

TROPICAL FRUIT SALAD

Christmas LUNCH

MENU
£24.95

Served Monday to Saturday from 12pm till 2pm

FARMHOUSE VEGETABLE SOUP

With Warm Crusty Bread Roll

CHICKEN & PISTACHIO PRESSING

Wrapped in Parma Ham with a Roasted Red Pepper Dressing

SMOKED SALMON ROULADE

Peppered Cream Cheese, Avocado Mayo & Beetroot Oil

HONEYDEW MELON & PINEAPPLE

With Greek Yoghurt & Ginger Syrup



TRADITIONAL ROAST TURKEY

Stuffing, Pigs in Blankets, and Roast Gravy

FILLET OF SEARED COD

With Leek, Prawn & Cheese Sauce

BRAISED BEEF

With Mushrooms on Red Wine Gravy

SLOW COOKED PORK BELLY

On Peppercorn Sauce

*All mains are served with two potato options and
a seasonal vegetable medley*



CHRISTMAS PUDDING RUM SAUCE

BLACK CHERRY CHEESECAKE

TRADITIONAL TRIFLE

PROFITEROLES WITH CHOCOLATE SAUCE

Christmas D I N N E R

MENU
£31.95

FARMHOUSE VEGETABLE SOUP

With Warm Crusty Bread

CHICKEN & PISTACHIO PRESSING

Wrapped in Parma Ham & Roast Pepper Dressing

SMOKED SALMON ROULADE

Peppered Cream Cheese, Avocado Mayo & Beetroot Oil

BUTTON MUSHROOMS

In Cream & Garlic Sauce, topped with Cheddar



TRADITIONAL ROAST TURKEY

Stuffing, Pigs in Blankets, & Roast Gravy

BRAISED BEEF WRAPPED IN BACON

With Mushrooms, Thyme & Red Wine Gravy

SEABASS FILLET

Stuffed with Asparagus, Sun Blushed Tomatoes & Basil Cream

TENDER LAMB RUMP

In Redcurrant Mint Sauce

*All mains are served with two potato options and
a seasonal vegetable medley*



CHRISTMAS PUDDING RUM SAUCE

TRADITIONAL TRIFLE

BISCOFF CHEESECAKE

TROPICAL FRUIT SALAD

**Cabaret
NIGHTS**

£37.95

Christmas Day

LUNCH

MENU
£74.95

CHICKEN, SMOKED BACON & MUSHROOM PRESSING

Garlic Mayo and Chive Oil

KING PRAWN, CRISPY SQUID & SMOKED SALMON ROULADE

Sweet Beetroot & Lemon Dill Dressing

STILTON PATÉ, ROLLED IN CRUSHED PISTACHIO

Poached Pear & roast Red Pepper Coulis



CREAM OF LEEK POTATO SOUP

or

PLAICE FILLET & PRAWN IN DILL CREAM



TRADITIONAL ROAST TURKEY

Stuffing, Pigs in Blankets & Roast Gravy

ROAST RIB OF BEEF

Yorkshire Pudding Roast Gravy

HONEY ROAST DUCK BREAST

on Orange Sauce

All mains are served with 2 potato options and a selection of 4 vegetables



CHRISTMAS PUDDING & RUM SAUCE

SELECTION OF CHEESE & BISCUITS

BLACK CHERRY CHEESECAKE

CHOCOLATE TRUFFLE



Under 12
£36.50

TEA & COFFEE

Boxing Day

LUNCH

MENU
£35.95

CREAM OF LEEK & POTATO SOUP

With Warm Crusty Bread

CHICKEN, SMOKED BACON & MUSHROOM PRESSING

Garlic Mayo and Chive Oil

BAKED BUTTON MUSHROOMS ON BUTTERED SPINACH

Topped with Stilton Cream

HONEYDEW MELON & PINEAPPLE

With Greek Yogurt and Ginger Syrup



BREAST OF CHICKEN

Stuffed with Caramelised Onion & Lincolnshire Sausage
on Red Wine Gravy

SEARED SALMON FILLET

With Asparagus & Prawn Sauce

SLOW BRAISED BEEF

With Mushroom & Peppercorn Sauce

SLOW ROAST LAMB SHOULDER

filled with minted pear stuffing on redcurrant gravy.

*All mains are served with two potato options and
a seasonal vegetable medley*



SYRUP SPONGE & CUSTARD

RASPBERRY CHEESECAKE

TRADITIONAL TRIFLE

CHEESE & BISCUITS

New Year's E V E

MENU
£61.95

HOME SMOKED PORK FILLET IN FIVE SPICE

With Apple Chutney, Maple Syrup & Herb Salad

STILTON PATE TOSSED IN CRUSHED PISTACHIOS

Poached Pear & cumberland Sauce

SALMON PRESSING

King Prawn on Dill Cucumber & Pesto Mayo



SCOTCH BROTH

or

HAGGIS NEEPS & TATTIES



BREAST OF DUCK

With Juniper, Smoked Bacon Redcurrant Sauce

SLOW COOKED LAMB RUMP

Caramelised Onion & Mint Gravy

SEARED SEABASS FILLET

Asparagus & King Prawn, Sunblushed Tomato Butter

ROAST RIBEYE STEAK

Oyster Mushroom & Pepper Sauce



CHEESE & BISCUIT

MANGO & GINGER CHEESECAKE

WARM BROWNIE & VANILLA POD ICE CREAM

TRADITIONAL TRIFLE



COFFEE & TRUFFLES



Vegetarian M E N U

VEGETABLE FARMHOUSE SOUP (VG)

With Warm Crusty Bread

BAKED BUTTON MUSHROOMS ON BUTTERED SPINACH

Topped with Stilton Cream

HONEYDEW MELON & PINEAPPLE (VG)

With Ginger Syrup



GOATS CHEESE & BEETROOT TORTELLINI

In Basil Cream Sauce

MIXED BEAN & HALLOUMI STEW

BAKED RED PEPPER

Filled with Spinach, Chickpeas,
Cherry Tomato Sauce & Smoked Cheese



CHRISTMAS PUDDING

With Vegan Vanilla Ice Cream

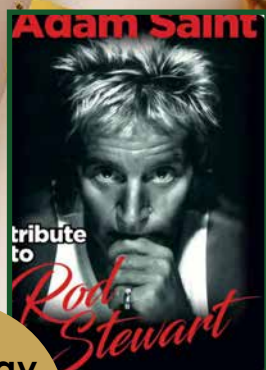
CHOCOLATE ORANGE TORTE (VG)

2026 EVENTS

BURNS NIGHT

3 COURSE DINNER &
ROD STEWART TRIBUTE £35,95

Saturday
January
24th



Saturday
February
14th

VALENTINE'S DAY 3 COURSE DINNER

£32,95 INC A GLASS OF
PROSECCO ON ARRIVAL

ST PADDY'S NIGHT
3 COURSE DINNER WITH
IRISH SINGER
ANNE FOTHERINGHAM £35,95

Saturday
March
14th



Sunday
March
15th

MOTHER'S DAY
SERVING OUR NORMAL
SUNDAY LUNCH MENU



COX'S HILL, GAINSBOROUGH, Lincs, DN21 1HH

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