



**Hilton**  
Garden Inn™



**FESTIVE**  
MENUS

Hilton Garden Inn, Leger Way,  
Doncaster, DN2 6BB

01302 986 888

**£29** PER  
CHILD  
(3-12 YEARS)

UNDER 3'S EAT FREE



## CHRISTMAS DAY LUNCH MENU

GLASS OF FIZZ ARRIVAL

AVAILABLE 25 DECEMBER 2019  
TABLE BOOKINGS AT 12PM

**£69** PER  
ADULT  
(13 AND OVER)

### STARTER

#### Roasted celeriac soup (v)

thyme & garlic croutons

---

#### Ham hock terrine

piccalilli & mustard mayonnaise

---

#### Roasted mackerel

smoked mackerel pate, beetroot, pickled cucumber, sourdough croute

### MAINS

#### Roast turkey ballotine

cranberry & chestnut stuffing, sausage wrapped in bacon, sprouts,  
thyme & garlic roast potatoes

---

#### Cannon of Yorkshire beef

Yorkshire pudding, thyme & garlic roast potatoes, red wine jus

---

#### Wild mushroom & roasted nut wellington (V)

pomme puree, spiced carrot, pickled carrot

---

#### Citrus steamed halibut

sautéed smoked bacon, red chicory, potato croquettes, cumin cream

### DESSERT

#### Traditional christmas pudding

brandy anglaise, rum & raisin Ice cream

---

#### Orange cheesecake

blood orange sorbet, satsuma segments

---

#### Chocolate tart

coffee sauce, vanilla chantilly cream

#### Yorkshire tea & fairtrade coffee

mini mince pie

Full payment required at time of booking, and is non-refundable. Under 3's eat FREE. Pre-Order of your menu choices are essential, not available in conjunction with any other offer. Subject to availability, terms and conditions apply.

Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability, all prices include VAT. Our menu descriptions do not list all ingredients and all our products may contain traces of nuts.

If you are concerned about an allergy, please speak to a member of staff.



**£18.50PP**  
2 COURSES



## FESTIVE LUNCH MENU

IN THE GARDEN GRILLE

AVAILABLE MONDAY - SUNDAY  
25 NOVEMBER - 24 DECEMBER 2019  
12PM - 4PM

**£22.50PP**  
3 COURSES

### STARTER

**Spiced parsnip soup (v)**  
with parsnip crisp

---

**Duck & orange parfait**  
mulled wine chutney, baked sourdough

---

**Smoked salmon & lemon poached salmon cannelloni**  
wasabi mayonnaise, cucumber

### MAINS

**Roast turkey ballotine**  
cranberry & chestnut stuffing, sausage wrapped in bacon, sprouts,  
thyme & garlic roast potatoes

---

**Yorkshire beef & venison bourguignon**  
horseradish mash, buttered kale, honey roasted carrot shard

---

**Pan fried seabass**  
dill creamed potato, seasonal greens, roast red pepper & vine tomato sauce

---

**Roast root vegetable risotto (v)**  
confit tomato & rocket

### DESSERT

**Traditional christmas pudding**  
brandy anglaise, rum & raisin ice cream

---

**Baileys & caramel cheesecake**  
honeycomb & orange

---

**Dark chocolate delice**  
sour cherries & chocolate snow

Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability, all prices include VAT. Our menu descriptions do not list all ingredients and all our products may contain traces of nuts.

If you are concerned about an allergy, please speak to a member of staff.



**£25** PP  
3 COURSES



## FESTIVE DINNER MENU

IN THE GARDEN GRILLE

AVAILABLE MONDAY - SUNDAY  
25 NOVEMBER - 24 DECEMBER 2019  
5PM - 9PM

£10pp deposit required to confirm booking. Pre-Order of your menu choices are essential, not available in conjunction with any other offer. Subject to availability, terms and conditions apply.

Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability, all prices include VAT. Our menu descriptions do not list all ingredients and all our products may contain traces of nuts. If you are concerned about an allergy, please speak to a member of staff.

### STARTER

#### Spiced parsnip soup (v)

with parsnip crisp

---

#### Duck & orange parfait

mulled wine chutney, baked sourdough

---

#### Smoked salmon & lemon poached salmon cannelloni

wasabi mayonnaise, cucumber

---

#### Ham hock terrine

piccalilli & mustard mayonnaise

### MAINS

#### Roast turkey ballotine

cranberry & chestnut stuffing, sausage wrapped in bacon, sprouts, thyme & garlic roast potatoes

---

#### Yorkshire beef & venison bourguignon

horseradish mash, buttered kale, honey roasted carrot shard

---

#### Pan fried seabass

dill creamed potato, seasonal greens, roast red pepper & vine tomato sauce

---

#### Roast root vegetable risotto (v)

confit tomato & rocket

### DESSERT

#### Traditional christmas pudding

brandy anglaise, rum & raisin ice cream

---

#### Baileys & caramel cheesecake

honeycomb & orange

---

#### Dark chocolate delice

sour cherries & chocolate snow

---

#### Trio of cheese

grapes, chutney, selection of cheese biscuits

 **Hilton**  
Garden Inn™