



FESTIVE MENU

by *Hive
Beach
Cafe*

**TWO
COURSES
FOR £25**

**THREE
COURSES
FOR £30**

STARTERS

Soup of the Day

Homemade soup served with a malted bread roll

Hive'Prawn Cocktail

North Atlantic prawns topped with a bloody marie rose sauce and finished with king prawns – served with brown bread and butter

Chicken Liver Pate

Served with a cranberry jelly, piccalilli dressing, a salad of pea shoots and frisée – finished with croutons

MAINS

Trout Fillet

Poached with aromatics, lemon and white wine in 'en papillot' style – served with a selection of winter vegetables and buttered new potatoes

Confit Duck Leg

A confit duck leg cooked in duck fat, served with a sweet potato fondant and braised red cabbage with a red wine and port reduction

Stuffed Aubergine

Half an aubergine stuffed with a ratatouille mix and topped with a herb breadcrumb – served with a tomato sauce and a side salad

DESSERTS

Cherry & Orange Zest Bread & Butter Pudding

Served with custard

Christmas Pudding

Served with a brandy sauce

Eggnog Crème Brulee

Served with a shortbread biscuit and redcurrants

To book your table, call 01308 897070 or email info@hivebeachcafe.co.uk