THE HINDS HEAD

-BRAY—

Five Course Christmas Menu

Spiced Butternut Squash Soup*
Roasted Hazelnuts

Chenin Blanc, Roodekrantz 1983, Swartland, 2021

Prawn Cocktail

Riesling Grand Cru Froehn, Becker, 2017

Beef Wellington Served with Green Beans, Pomme Purée & Red Wine Jus Merlot, Thelema, Stellenbosch, 2020

Montgomery Cheddar

Riesling Spätlese, Jakob Schneider, Norheimer Kirschheck, 2022

Spiced Treacle Tart*
Milk Ice Cream

Muscat de Beaumes de Venise, "Solera" Domaine de Coyeux, Rhone, France, MV

Menu £130 per person-Wine Pairing £75 per person

*These dishes contain nuts. Our menu contains allergens.

If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.