



EVERGLADES
HOTEL



Festive Dining
AT THE EVERGLADES





STARTERS

Soup of the Day

Served with a Freshly Baked
Hastings Signature Wheaten Scone

£7



Cranberry & Cheddar Sourdough

Toasted Sourdough topped with
Cranberry, Garlic, & Irish Cheddar Cheese

£7



Goat's Cheese Tart

Caramelised Balsamic Red Onion in a Short Crust Tart,
topped with Soft Goat's Cheese

£7

Smoked Salmon Roulade

Herb and Citrus Infused Soft Cheese, rolled in
Smoked Salmon, and lightly dusted
with a Coastal Dulse

£8



MAIN COURSE

Traditional Turkey & Grant's Ham

Accompanied with Sage & Cranberry Stuffing

£19

Roast Lisdergan Sirloin of Beef

Pepper Crusted & served with a Yorkshire Pudding

£21

Darne of Salmon

Oven baked & with a Herb, Garlic & Parmesan Crust,
served with a White Wine Cream

£21

Vegetable Wellington

Oven Roasted Beetroot, Pan fried Kale & toasted Pine Nuts,
Wrapped in Puff Pastry

£18

All main dishes are served with Oven Roasted Vegetables,
Creamed Potatoes, Goose Fat & Herb Roasted Potatoes
and a Red Wine Jus





DESSERTS

Christmas Yule Log

Seasonal Fruit Filled Pudding,
Served with a Sweet Brandy Cream

£7

Traditional Mince Pie

Spiced Fruit Pie Served Hot,
with a Vanilla Infused Custard

£7

Apple & Cinnamon Crumble

Sweet Cinnamon Oven Baked Apples, topped with a
Sugary Biscuit & Oatmeal Crumb, served with a Vanilla Anglaise

£7

Trio of Miniature Desserts

Creamy Cheesecake, Chocolate Brownie
& a Cream Profiterole

£9

