

Christmas
D I N I N G

2 0 2 6

Hickman Hill Hotel

LUNCH

DINNER

CABARET NIGHTS

Party Nights

Join us for one of our party nights
with these amazing acts



Christmas EVENT NIGHTS

BACK TO THE 80'S
WITH TOM ROXX £38.95

Saturday
December
5th

Saturday
December
12th

90'S PARTY NIGHT
WITH JANE WATKINS £38.95

DISCO NIGHT
WITH DJ SAM £25.95

Friday
December
18th

Saturday
December
19th

ABBA TRIBUTE
WITH BECCY FALLON £38.95

NEW YEAR'S EVE
TOP VOCALIST SHARON WEST £61.95

Thursday
December
31st

Disco Night


MENU
£25.95

BUFFET

Served to your table

TURKEY STEAK IN SMOKED BACON, WHITE ONION & CRANBERRY GRAVY

LINCOLNSHIRE MEATBALLS IN GARLIC, BASIL AND TOMATO SAUCE

PORK LEEK & STILTON CREAM CASSEROLE

ROAST MIXED VEGETABLES

CRUSHED NEW POTATOES

BOILED BASMATI RICE

ROAST POTATOES WITH GARLIC & ROSEMARY



DESSERTS

Select one per person

CHRISTMAS PUDDING AND RUM SAUCE

TRADITIONAL TRIFLE

BANOFFEE PIE

BLACK CHERRY CHEESECAKE

Christmas LUNCH

MENU
£25.95

Served Monday to Saturday from 12pm till 2pm

CREAM OF LEEK AND POTATO SOUP

with crusty bread roll

HONEYDEW MELON BALLS, BLACK GRAPES & SATSUMAS

with plum syrup and Greek yogurt

CHICKEN LIVER PATE

with spring onion on fruit loaf crouton with apple and fig chutney

BAKED SMOKED HADDOCK

spinach & prawn and cheddar sauce



TRADITIONAL ROAST TURKEY CROWN

with stuffing, pigs in blankets & roast gravy

SALMON FILLET IN FIELD MUSHROOM

with lemon and tarragon cream sauce

PHEASANT, LEEK AND SMOKED BACON PIE

SLOW ROAST PORK BELLY

stuffed with Lincolnshire sausage and cranberries on red wine sauce

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



CHRISTMAS PUDDING AND RUM SAUCE

LEMON MOUSSE WITH BLACK CHERRY COMPOTE

TRADITIONAL TRIFLE

BANOFFEE PIE

**Cabaret
NIGHTS**

£38.95

Christmas D I N N E R

**MIDWEEK
MENU
£32.95**

CREAM OF LEEK AND POTATO SOUP

with crusty bread roll

HONEYDEW MELON BALLS, BLACK GRAPES AND SATSUMAS

with plum syrup and Greek yogurt

PORK, CHESTNUT AND CRANBERRY PRESSING

wrapped in parma ham and orange marmalade

GIN CURED SALMON

balsamic pickled onion, sweet & sour cherry tomato
and dill mayonnaise



TRADITIONAL ROAST TURKEY

stuffing, pigs in blankets, & roast gravy

FILLET OF PLAICE

filled with asparagus, topped with king prawn in
tomato cream sauce

SLOW ROAST PORK BELLY

stuffed with Lincolnshire sausage & cranberries on red wine sauce

TENDER BRAISED LAMB

wrapped in parma ham on rosemary mint gravy

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



CHRISTMAS PUDDING AND RUM SAUCE

TRADITIONAL TRIFLE

ORANGE AND GINGER CHEESECAKE

BANOFFEE PIE

Christmas Day

LUNCH

MENU
£77.95

HONEYDEW MELON BALLS, BLACK GRAPES AND SATSUMAS

with plum syrup, Greek yogurt and berries

HOME SMOKED PORK FILLET

in five spice, apple chutney, maple syrup and herb salad

KING PRAWNS

sweet & sour cherry tomato, baby capers and dill mayo



CREAM OF CHICKEN AND WATERCRESS SOUP

or

SALMON FILLET WITH ASPARAGUS CREAM



TRADITIONAL ROAST TURKEY CROWN

stuffing, pigs in blankets and roast gravy

SLOW ROAST LOIN OF LAMB

with red wine and rosemary sauce

ROAST RIB EYE OF BEEF

Yorkshire pudding and roast gravy

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



CHRISTMAS PUDDING AND RUM SAUCE

SELECTION OF CHEESE AND BISCUITS

CHOCOLATE MINT CHEESECAKE



TEA OR COFFEE

Under 12
£38.50

Boxing Day

LUNCH


MENU
£37.95

CREAM OF CHICKEN AND WATERCRESS SOUP

with warm crusty bread

HONEYDEW MELON BALLS, BLACK GRAPES, SATSUMAS

with plum syrup & Greek yogurt

PORK, CHESTNUT & CRANBERRY PRESSING

wrapped in parma ham and orange marmalade

BAKED SMOKED HADDOCK

on spinach in cheddar cheese sauce



ROAST PORK BELLY

stuffed with Lincolnshire sausage and cranberries on red wine gravy

TENDER PULLED LAMB

wrapped in parma ham on mint & rosemary sauce

SLOW ROAST BRISKET OF BEEF

Yorkshire pudding & roast gravy

SEARED COD FILLET

with creamy sundried tomato & mushroom sauce

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



STICKY TOFFEE PUDDING & CUSTARD

TRADITIONAL TRIFLE

CHOCOLATE FUDGE CHEESECAKE

CHEESE & BISCUITS

New Year's E V E

MENU
£61.95

GIN CURED SALMON, KING PRAWNS
with lemon & dill mayo baby herbs salad

PORK, CHESTNUT & CRANBERRY PRESSING
wrapped in parma ham and orange marmalade

HONEYDEW MELON BALLS, BLACK GRAPES, SATSUMAS
with plum syrup & Greek yogurt



SCOTCH BROTH
or
HAGGIS NEEPS & TATTIES



LOIN OF LAMB
redcurrant, fresh ginger & rosemary sauce

PAN FRIED HAKE FILLET
with leeks & smoked salmon on dill cream

ROAST RIBEYE STEAK
topped with flat cap mushroom with pate on red wine sauce



SELECTION OF CHEESE & BISCUITS
TRADITIONAL TRIFLE
CHOCOLATE CHIP FUDGE CHEESECAKE



COFFEE & MINTS



Vegetarian M E N U

CREAM OF LEEK & POTATO SOUP
with warm crusty bread

HONEYDEW MELON BALLS, BLACK GRAPES AND SATSUMAS *
with plum syrup & Greek yogurt

BUFFALO MOZZARELLA *
vine tomato, red onion salad with basil olive oil dressing



HALLOUMI CHEESE & BEAN CASSEROLE *

PUMPKIN FILLED RAVIOLI
spring onion and sun-dried tomato cream

**PASTRY CASE FILLED WITH SPINACH, CREAMY MUSHROOMS TOPPED IN
CAULIFLOWER AND CHEESE MASH ***



CHRISTMAS PUDDING AND RUM SAUCE

TROPICAL FRUIT SALAD *

VEGAN RHUBARB & GINGER CHEESECAKE

* Can be adapted for vegans



2027

EVENTS

BURNS NIGHT
3 COURSE DINNER &
LIVE ENTERTAINMENT

Saturday
January
23rd

Saturday
February
13th

**VALENTINE'S DAY 3 COURSE DINNER
& LIVE ENTERTAINMENT**

MOTHER'S DAY
SERVING OUR NORMAL
SUNDAY LUNCH MENU

Sunday
March
7th

Saturday
March
13th

ST PADDY'S NIGHT
3 COURSE DINNER &
LIVE ENTERTAINMENT



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