



# BREAKFAST WITH SANTA

**INCLUDES**  
**KID'S BREAKFAST & FRUIT SHOOT®**  
**A CHOCOLATE TREAT**  
**& SANTA'S GOODY BAG FULL**  
**OF COLOUR-IN ACTIVITIES**



**FIND DATES AND BOOK YOUR PLACE NOW AT [HARVESTER.CO.UK](http://HARVESTER.CO.UK)**

**ALLERGEN INFORMATION** Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit.

Please refer to our allergen information at the time of your visit to check for changes.

# HOW TO BOOK

## JOIN US THIS FESTIVE SEASON AND LET HARVESTER MAKE YOUR CHRISTMAS

To view all our festive menus online and make a booking, visit [harvester.co.uk](http://harvester.co.uk).

If you have special requirements or are planning a large party, please contact us in advance so we can do our best to accommodate you.

For large parties and Christmas Day bookings, we will email you nearer the time of your visit to confirm your menu choices.

### FESTIVE MENU DEPOSITS

Parties of eight or more require a £5 non-refundable deposit per guest, which is payable at the time of booking.

### CHRISTMAS DAY DEPOSITS

A £10 non-refundable deposit per guest is payable at the time of booking. Full payment for Christmas Day is required by 4th December 2023.

### BOXING DAY DEPOSITS

Parties of eight or more require a £5 non-refundable deposit per guest, which is payable at the time of booking.

## ADDRESS:

**v** = made with vegetarian ingredients, **ve** = made with vegan ingredients; however, some of our preparation, serving and cooking methods could affect this. If you require more information, please ask your server.  
\*Contains alcohol. #All weights stated are approximate and prior to cooking. †Our fish has been carefully filleted, however some small bones may remain.

Any tips you're kind enough to give are kept by our team. All dishes are subject to availability. ©Mitchells & Butlers 2023



GET MORE  
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CHRISTMAS



Harvester

# FESTIVE MENU

## THREE COURSES

## TWO COURSES

AVAILABLE 16<sup>TH</sup> NOVEMBER TO 31<sup>ST</sup> DECEMBER 2023. EXCLUDING CHRISTMAS DAY AND BOXING DAY

## STARTERS

### TOMATO SOUP <sup>V</sup>

Garnished with cream, chopped chives and served with a bread roll

**Vegan option available <sup>Ve</sup>**

### OVEN-BAKED MUSHROOMS <sup>V</sup>

In a cheesy sauce with mature Cheddar & chives, served with garlic bread

### KING PRAWN COCKTAIL

King prawns in Thousand Island dressing, rippled with our famous Red Devil sauce. Served on shredded lettuce with wholemeal bread

### CHICKEN BREAST GOUJONS

With BBQ sauce dip

## MAINS

### CHRISTMAS DINNER

**Choose from hand-carved turkey or half rotisserie chicken**

With sage & onion seasoned roast potatoes, a Cumberland pig in blanket, savoy cabbage, garden peas, red cabbage, sprouts, a pork & sage stuffing ball, Yorkshire pudding, cranberry sauce and gravy  
**Go Large Turkey Dinner + £2**

### FILLET OF SALMON<sup>†</sup>

Grilled salmon fillet with a hollandaise sauce, chive mash, garden peas and ratatouille

### SWEET POTATO, CHESTNUT & CRANBERRY BAKE <sup>Ve</sup>

With a tomato & smoked paprika sauce, sage & onion seasoned roast potatoes, savoy cabbage, garden peas, red cabbage, sprouts & cranberry sauce

### CRANBERRY BBQ RIBS

Our famous slow-cooked pork ribs, glazed with cranberry BBQ sauce, served with slaw, buttered corn and seasoned chips

### THE CHRISTMAS DIRTY BURGER

6oz<sup>#</sup> beef burger, onion rings, hash brown, crispy onion flakes topped with Monterey Jack cheese, cheese sauce & cranberry BBQ sauce in a toasted brioche-style bun with baby gem lettuce and tomato. Topped with a Cumberland pig in blanket and served with sage & onion seasoned chips

### THE CHRISTMAS CRUNCH BURGER

Two Southern-fried chicken breast fillets, hash brown, BBQ cranberry slaw in a toasted brioche-style bun with burger sauce, baby gem lettuce and tomato. Topped with a Cumberland pig in blanket and served with sage & onion seasoned chips

### 10oz<sup>#</sup> SIRLOIN STEAK (+£5 supplement)

21-day aged 10oz<sup>#</sup> Sirloin steak served with seasoned chips, mushroom, tomato, onion rings and served with a beef dripping gravy dip

## DESSERTS

### SUNDAE BEST <sup>V</sup>

Real dairy ice cream drizzled with your choice of Belgian chocolate, strawberry, Sicilian Lemon, raspberry or toffee sauce and a sugar cone wafer

**Vegan Sundae Best <sup>Ve</sup> available with vanilla iced dessert**

### BRAMLEY APPLE PIE <sup>Ve</sup>

Served with custard <sup>V</sup> real dairy ice cream <sup>V</sup> or vegan iced dessert <sup>Ve</sup>

### CHRISTMAS PUDDING\* <sup>V</sup>

Served with your choice of brandy sauce\* or custard  
**Vegan option available <sup>Ve</sup>**

### SALTED CARAMEL PROFITEROLE SUNDAE <sup>V</sup>

Real dairy ice cream swirled with Belgian chocolate sauce and topped with salted caramel profiteroles

## BOXING DAY MENU

## THREE COURSES KIDS' THREE COURSES

Kids' menu is for aged 10 and under

# KIDS' FESTIVE MENU

## THREE COURSES / TWO COURSES

### STARTERS

#### TOMATO SOUP **Ve**

Served with a bread roll

#### CRACKERJACK PRAWN COCKTAIL

Crispy crackerjack prawns on a bed of lettuce served with Thousand Island dressing and a bread roll

#### OVEN-BAKED MUSHROOMS **V**

In a cheesy sauce with mature Cheddar and chives served with garlic bread

### MAINS

#### HAND-CARVED TURKEY

With roast potatoes, a Cumberland pig in blanket, savoy cabbage, garden peas, sprouts, a pork & sage stuffing ball, a Yorkshire pudding, cranberry sauce and gravy

#### GRILLED CHICKEN BREAST

With roast potatoes, a Cumberland pig in blanket, savoy cabbage, garden peas, sprouts, a pork & sage stuffing ball, a Yorkshire pudding, cranberry sauce and gravy

#### SWEET POTATO, CHESTNUT & CRANBERRY BAKE **Ve**

With roast potatoes, savoy cabbage, garden peas, sprouts, cranberry sauce and tomato & smoked paprika sauce

### DESSERTS

#### SUNDAE BEST **V**

Real dairy ice cream drizzled with your choice of Belgian chocolate, strawberry, Sicilian Lemon, raspberry or toffee sauce and a sugar cone wafer

**Vegan Sundae Best **Ve** available with vanilla iced dessert**

#### FRESH FRUIT BOWL **Ve**

Fresh strawberries, blueberries, banana & melon

#### BELGIAN CHOCOLATE BROWNIE **V**

Served with Belgian chocolate sauce

# KIDS' CHRISTMAS DAY MENU

## THREE COURSES

### STARTERS

#### TOMATO SOUP **Ve**

Served with a bread roll

#### CRACKERJACK PRAWN COCKTAIL

Crispy crackerjack prawns on a bed of lettuce served with Thousand Island dressing and a bread roll

#### CHICKEN BREAST GOUJONS

With BBQ dip

### MAINS

#### HAND-CARVED TURKEY

With roast potatoes, a Cumberland pig in blanket, savoy cabbage, garden peas, red cabbage, sprouts, honey-roasted parsnips, a pork & sage stuffing ball, Yorkshire pudding, cranberry sauce and gravy

#### BBQ CHICKEN & RIB COMBO

BBQ chicken melt, topped with a chicken breast goujon and a Cumberland pig in blanket, with a quarter rack of ribs glazed with BBQ sauce, slaw, corn cob and chips

#### STEAK & RIB COMBO

A 4oz# rump steak and a quarter rack of ribs glazed with BBQ sauce, with chips, mushroom and tomato

### DESSERTS

#### BELGIAN CHOCOLATE BROWNIE **V**

Served with Belgian chocolate sauce

#### SUNDAE BEST **V**

Real dairy ice cream drizzled with your choice of Belgian chocolate, strawberry, Sicilian Lemon, raspberry or toffee sauce and a sugar cone wafer

**Vegan Sundae Best **Ve** available with vanilla iced dessert**

#### SALTED CARAMEL PROFITEROLE SUNDAE **V**

Real dairy ice cream with Belgian chocolate sauce and a salted caramel profiterole

#### FRESH FRUIT BOWL **Ve**

Fresh strawberries, blueberries, banana & melon

# CHRISTMAS DAY MENU

## THREE COURSES

For last available booking time please check with your preferred site or check [Harvester.co.uk](http://Harvester.co.uk)

## STARTERS

### WINTER ROOT VEGETABLE SOUP **V**

Garnished with cream, chopped chives and served with a bread roll

**Vegan option available **Ve****

### CRISPY BRIE WEDGES **V**

Deep fried breaded brie wedges with cranberry sauce

### FESTIVE SEAFOOD TRIO

Slices of smoked salmon, a mini king prawn cocktail and spicy crackerjack prawns served with brown bread

### CHICKEN LIVER & BRANDY PÂTÉ\*

With caramelised red onion chutney and wholemeal toast

## MAINS

### HAND-CARVED TURKEY

With sage & onion seasoned roasted potatoes, a Cumberland pig in blanket, savoy cabbage, garden peas, red cabbage, sprouts, honey-roasted parsnips, a pork & sage stuffing ball, Yorkshire pudding, cranberry sauce and gravy

### FILLET OF SALMON†

Grilled salmon fillet with a hollandaise & prawn sauce, chive mash, ratatouille, garden peas and sprouts

### 10oz# SIRLOIN STEAK & RIB COMBO\*

A 21-day aged 10oz# Sirloin steak and a half rack of Bourbon-glazed ribs, seasoned chips, mushroom, tomato, onion rings and a Bourbon sauce dip

### SHERRY-BRAISED PORK\*

Served with mash, red cabbage, sprouts, savoy cabbage, and honey-roast parsnips with a sherry & soy sauce

### SWEET POTATO, CHESTNUT & CRANBERRY BAKE **Ve**

With a tomato & smoked paprika sauce, sage & onion seasoned roast potatoes, savoy cabbage, garden peas, red cabbage, sprouts & cranberry sauce

## DESSERTS

### SALTED CARAMEL PROFITEROLE SUNDAE **V**

Real dairy ice cream swirled with Belgian chocolate sauce and topped with salted caramel profiteroles

### CHRISTMAS PUDDING\* **V**

Served with your choice of brandy sauce\* or custard

**Vegan option available **Ve****

### BRAMLEY APPLE PIE **Ve**

Served with custard **V**, real dairy ice cream **V** or vegan iced dessert **Ve**

### WHITE CHOCOLATE & BERRY MERINGUE ROULADE **V**

Melt-in-the-mouth meringue layered with festive berries, cream and white chocolate shavings, finished with red berry sauce & fluffy cream

### FESTIVE CHOUX BUN **V**

A choux bun filled with real dairy ice cream, Belgian chocolate and salted caramel sauces and topped with chocolate fudge pieces

## TO FINISH

TEA OR COFFEE & A CHOCOLATE MINT CRISP