



CHRISTMAS DAY MENU

Three courses **£40.99**

STARTERS

Spiced Parsnip & Apple Soup **v**

Garnished with a swirl of double cream, garlic croutons, with warm baked rolls

Camembert & Balsamic Red Onion Tart **v**

Mature Cheddar pastry filled with creamy Camembert sauce, topped with balsamic & thyme red onions, with rocket & pea shoots, sage & onion pesto and Quito peppers

Pork & Cranberry Pâté

Garnished with rocket, sage & onion pesto drizzle, with spiced apricot chutney and toasted sourdough bread

Festive Seafood Trio

Slices of smoked Scottish salmon, a mini king prawn cocktail, and salmon & cream cheese pâté, with buttered brown bread

MAIN COURSES

All main courses (excluding Steak & Bourbon Rib Combo), are served with clementine & maple-glazed Chantenay carrots, braised red cabbage with apple, buttered sprouts, green beans & peas.

Hand-carved Roast Turkey with all the trimmings

Roast turkey breast with sage & onion-seasoned roast potatoes, a pig in blanket, a stuffing ball, a Yorkshire pudding, honey-roasted parsnips, cranberry sauce and a jug of speciality gravy

Grilled Fillet of Salmon*

With a Champagne thermidor sauce* topped with king prawns in herb butter and parsley mashed potato

Steak & Bourbon Rib Combo*

A chargrilled 28-day matured 10oz sirloin steak and a Bourbon-glazed half rack of ribs with sage & onion-seasoned fries, a garlic-glazed flat mushroom and beef tomato, onion rings, and a whisky and mushroom sauce*

Mushroom, Cranberry & Brie Wellington **v**

Sautéed mushrooms, spinach, cranberries and wild ceps with Brie, encased in delicate puff pastry, with sage & onion-seasoned roast potatoes, a Yorkshire pudding, a stuffing ball, cranberry sauce and a jug of gravy

Bourbon-glazed Short Rib of Beef*

Tender beef rib on the bone, with a smoked bacon, red wine & mushroom sauce* served with a Yorkshire pudding, sage & onion-seasoned roast potatoes and honey-roasted parsnips

DESSERTS

Christmas Pudding* **v**

With real dairy ice cream and your choice of brandy sauce* or custard

Chocolate Trio Tasting Plate **v**

A trio of our chocolate orange truffle torte with orange curd, a mini banoffee chocolate profiterole sundae and chocolate brownies drizzled with Belgian chocolate sauce

Cherry Pie† **v**

Dark sweet cherry pie dusted with demerara sugar, served hot with custard and real dairy ice cream, with a raspberry & white chocolate shard

Banoffee Profiteroles & Baileys® Sundae* **v**

Real dairy ice cream layered with fresh banana, Devon cream toffee sauce, drizzled with a shot of Baileys®* and topped with fluffy cream, banoffee profiteroles and chocolate fudge pieces

Over 18s only. ID may be requested.

Belgian Chocolate Golden Bar **v**

Crisp shortcake biscuit base, layered with a rich chocolate custard, sweet caramel mousse, topped with Belgian chocolate ganache and finished with OREO® biscuit crumb, Belgian chocolate & Devon cream toffee sauces, and fluffy cream

Enjoy a choice of tea or coffee and a mini minced pie **v**

Vegan options available upon request, please specify at time of booking. * Contains alcohol. † May contain cherry stones.

* * * * *

CHRISTMAS DAY KID'S MENU

Three courses £20.49

STARTERS

Spiced Parsnip & Apple Soup v

With a warm baked roll

Buttermilk-Fried Chicken

Strips of chicken breast in a buttermilk batter with BBQ sauce

Crackerjack Prawn Cocktail

Crispy crackerjack prawns on a bed of lettuce topped with thousand island dressing, with a brown bread roll

DESSERTS

Festive Chocolate Trio v

A trio of our chocolate orange truffle torte with orange curd, a mini banoffee chocolate profiterole sundae, and chocolate brownies drizzled with Belgian chocolate sauce

Fruity Pot Jelly & Ice Cream v

Bite-sized mandarin pieces in orange flavour jelly, with real dairy ice cream, Belgian chocolate sauce and a gingerbread man

Belgian Chocolate Golden Bar v

Crisp shortcake biscuit base, layered with a rich chocolate custard, sweet caramel mousse, topped with Belgian chocolate ganache and finished with OREO® biscuit crumb, Belgian chocolate & Devon cream toffee sauces, fluffy cream and a gingerbread man

MAIN COURSES

All main courses (excluding Steak & BBQ Rib Combo) are served with Chantenay carrots, braised red cabbage with apple, and sprouts, green beans & peas.

Hand-carved Roast Turkey with all the trimmings

Roast turkey breast served with crisp roast potatoes, a pig in blanket, a stuffing ball, a Yorkshire pudding, honey-roasted parsnips, with cranberry sauce and a jug of gravy

Root Vegetable, Cranberry & Apricot Bake v

With a sunflower and pumpkin seed oaty topping. With crispy roast potatoes, a Yorkshire pudding, a stuffing ball, honey-roasted parsnips, with cranberry sauce and a jug of gravy

Grilled Fillet of Salmon

With mashed potato

Steak & BBQ Rib Combo

A chargrilled 4oz rump steak and BBQ glazed pork ribs served with fries, a grilled kapia pepper and a flat mushroom

* * * * *

TREAT
FRIENDS & FAMILY
..... WITH A
HARVESTER
GIFT CARD

GIVE THE GIFT OF HARVESTER THIS CHRISTMAS

If you know someone that shares your love of Harvester then our gift cards make the perfect present.

Gift cards are available in restaurants or online at harvester.co.uk/giftcards

* * * * *

v made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. Baileys® is a registered trademark of Diageo, OREO® is a registered trademark of Mondelez International. HAR/XM17P1/FMB/2/08