



FESTIVE & BOXING DAY MENU

Two courses **£12.49** Three courses **£15.49**

Available from 16th November

STARTERS

Spiced Roast Carrot Soup v

Garnished with double cream and sage & onion pesto, with warm baked rolls

King Prawn Cocktail

King prawns on shredded lettuce, in thousand island dressing, rippled with our famous red devil sauce and a crackerjack prawn skewer, with brown bread

Crispy Breaded Brie Wedges v

With sliced pears, rocket, spiked maple & cranberry dressing

Baked Flat Mushroom & Bacon Pot*

In a peppercorn sauce topped with Cropwell Bishop Stilton, with garlic bread

MAIN COURSES

All main courses (excluding Roast Turkey Bun and Festive Full Rack of Ribs) are served with clementine & maple-glazed Chantenay carrots and a mix of buttered sprouts, green beans & peas.

Harvester's Christmas Dinner

Your choice of:

Our famous buttery-basted half rotisserie chicken or hand-carved roast turkey breast

With sage & onion-seasoned roast potatoes, a pig in blanket, a stuffing ball and a Yorkshire pudding, with cranberry sauce and a jug of gravy

Root Vegetable, Cranberry & Apricot Bake v

With a sunflower & pumpkin seed oaty topping, sage & onion-seasoned roast potatoes, a Yorkshire pudding, a stuffing ball, cranberry sauce and a jug of gravy

Grilled Fillet of Sea Bass*

With a lobster & prosecco sauce* and parsley mashed potato

Festive Full Rack of Ribs

Our famous slow-cooked pork ribs glazed with cranberry BBQ sauce, with sage & onion seasoned skin-on fries, buttered corn cobbettes, fresh grilled pineapple and a pot of cranberry BBQ sauce

Roast Turkey Bun

Hand-carved roast turkey breast topped with grilled back bacon, Monterey Jack cheese and cranberry BBQ sauce in a toasted brioche, skewered with a pig in blanket and a stuffing ball, with sage & onion-seasoned roast potatoes and a jug of gravy

DESSERTS

Christmas Pudding* v

With your choice of brandy sauce* or custard

Tropical Fruit Cheesecake v

Baked vanilla & lemon cheesecake topped with mango & passion fruit compote, served with real dairy ice cream and a raspberry & white chocolate shard

Chocolate Orange Truffle Torte v

A chocolate biscuit base topped with dark chocolate mousse, with smooth orange curd and fluffy cream

Black Forest Brownie Sundae v

Real dairy ice cream with pieces of chocolate brownie, Belgian chocolate sauce and a black cherry compote

Enjoy a choice of tea or coffee

Vegan options available upon request, please specify at time of booking. * Contains alcohol.



FESTIVE & BOXING DAY KID'S MENU

Two courses **£6.49**

Available from 16th November

MAIN COURSES

All main courses are served with Chantenay carrots and mix of sprouts, green beans & peas.

Harvester's Christmas Dinner

Choose from:

Chargrilled chicken breast or hand-carved roast turkey breast

With crispy roast potatoes, a stuffing ball, a pig in blanket and a Yorkshire pudding, with cranberry sauce and a jug of gravy

Root Vegetable, Cranberry & Apricot Bake v

With a sunflower & pumpkin seed oaty topping, crispy roast potatoes, a Yorkshire pudding, a stuffing ball, cranberry sauce and a jug of gravy

Grilled fillet of Sea Bass

With mashed potato

DESSERTS

Chocolate Orange Truffle Torte v

A chocolate biscuit base topped with dark chocolate mousse, with smooth orange curd, fluffy cream and a gingerbread man

Tropical Fruit Cheesecake v

Baked vanilla & lemon cheesecake topped with mango & passion fruit compote, served with real dairy ice cream and a raspberry & white chocolate shard

Rocky Road Sundae

Real dairy ice cream with OREO® biscuit crumb, brownie cubes, mini marshmallows, topped with fluffy cream, a glacé cherry and an OREO® biscuit

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. OREO® is a registered trademark of Mondelez International.

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