

# CHRISTMAS DAY MENU



**FOUR COURSES £49.99**  
**KIDS FOUR COURSES £24.99**



25TH DECEMBER

## Starters

### BRIE & CHERRY TOMATO CHUTNEY TART V

With sage & onion pesto and spiked maple & cranberry dressing.

### FESTIVE SEAFOOD TRIO

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

### SPICED PARSNIP & APPLE SOUP V

Garnished with a swirl of double cream, sage & onion pesto, garlic croutons, with warm baked rolls.

*Vegan option available VE. Kids option available*

### BRITISH DUCK LIVER & SLOE GIN PÂTÉ

With caramelised red onion chutney, toasted sourdough bread and sage & onion pesto.

## Mains

### HAND-CARVED ROAST TURKEY

With sage & onion-seasoned roast potatoes, a pig in blanket, maple-flavour glazed Chantenay carrots, a mix of glazed sprouts, green beans and peas, honey-roasted parsnips, braised red cabbage, a stuffing ball and a Yorkshire pudding, with cranberry sauce and gravy.

*Kids option available*

### HALF ROAST DUCK

With sage & onion-seasoned roast potatoes, a pig in blanket, maple-flavour glazed Chantenay carrots, a mix of glazed sprouts, green beans and peas, honey-roasted parsnips, braised red cabbage, a stuffing ball and a Yorkshire pudding, with cranberry sauce and chasseur sauce\*.

### FILLET STEAK

An 8oz fillet steak with beef dripping & thyme sauce, sage & onion-seasoned roast potatoes, maple-flavour glazed Chantenay carrots, a mix of glazed sprouts, green beans and peas, honey-roasted parsnips, braised red cabbage and a Yorkshire pudding.

### GRILLED FILLET OF SALMON

With a Champagne Thermidor sauce\* and king prawns in herb butter, with chive mashed potato, braised red cabbage, maple-flavour glazed Chantenay carrots and a mix of glazed sprouts, green beans and peas.

*Kids option available*

### MUSHROOM, CRANBERRY & BRIE WELLINGTON V

Sautéed mushrooms, spinach, cranberries and brie, encased in delicate puff pastry, with sage & onion-seasoned roast potatoes, maple-flavour glazed Chantenay carrots, a mix of glazed sprouts, green beans and peas, honey-roasted parsnips, braised red cabbage, a stuffing ball and a Yorkshire pudding, with cranberry sauce and gravy.

*Alternative vegan option available VE*

### SIRLOIN STEAK & RIB COMBO

A 10oz sirloin steak and a half rack of ribs brushed with our BBQ sauce, with sage & onion-seasoned fries, roasted flat mushroom, tomato and a craft ale, mushroom & bacon sauce\*.

*Kids option available*

## Desserts

### CHRISTMAS PUDDING\* V

With real dairy ice cream, a raspberry & white chocolate shard and your choice of brandy sauce\* or custard.

### BAILEYS® SALTED CARAMEL PROFITEROLE SUNDÆ\* V

Real dairy ice cream, toffee fudge sauce, drizzled with a generous dash of Baileys® and topped with fluffy cream, salted caramel profiteroles, salted caramel crunch pearls and a sugar cone wafer.

*Over 18's only, ID may be required.*

### BELGIAN CHOCOLATE GOLDEN BAR V

Crisp shortcake biscuit base, layered with a rich chocolate custard and caramel mousse, topped with Belgian chocolate ganache, Oreo® biscuit crumb, with Belgian chocolate sauce, toffee fudge sauce and fluffy cream.

*Kids option available*

### CHOCOLATE TRIO TASTING PLATE V

Chocolate salted caramel bar, Belgian chocolate brownie and real dairy ice cream topped with a salted caramel profiterole.

*Kids option available*

### 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.

### COCONUT & BLACK CHERRY RICE PUDDING VE

Slowly cooked in coconut milk, with black cherry compote.

*Kids option available*

ENJOY A MINCE PIE AND A CHOICE OF TEA OR FILTER COFFEE

V = made with vegetarian ingredients, VE = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information please ask your server. \*Contains alcohol. Fish is carefully filleted but look out for bones just in case



# CHRISTMAS DAY BOOKING AND ORDER FORM



IT'S NEVER TOO EARLY TO BOOK FOR CHRISTMAS AT HARVESTER  
BOOK NOW AND MAKE SURE YOU DON'T MISS OUT!

SIMPLY FILL IN THIS PAGE AND DROP IT OFF AT YOUR CHOSEN HARVESTER WITH YOUR DEPOSIT.

Please enter the number of dishes required for your party in the spaces provided

## STARTERS

- Spiced Parsnip & Apple Soup v \_\_\_\_\_
- Spiced Parsnip & Apple Soup vE \_\_\_\_\_
- British Duck Liver & Sloe Gin Pâté\* \_\_\_\_\_
- Brie & Cherry Tomato Chutney Tart v \_\_\_\_\_
- Festive Seafood Trio \_\_\_\_\_

## MAINS

- Hand-Carved Roast Turkey \_\_\_\_\_
- Grilled Fillet of Salmon\* \_\_\_\_\_
- Mushroom, Cranberry & Brie Wellington v \_\_\_\_\_
- Root Vegetable, Cranberry & Apricot Bake vE \_\_\_\_\_
- Sirloin Steak & Rib Combo\* \_\_\_\_\_
- Half Roast Duck\* \_\_\_\_\_
- Fillet Steak \_\_\_\_\_

## DESSERTS

- Christmas Pudding\* v with brandy sauce\* \_\_\_\_\_
- Christmas Pudding\* v with custard \_\_\_\_\_
- Baileys® Salted Caramel Profiterole Sundae v \_\_\_\_\_
- Chocolate Trio Tasting Plate v \_\_\_\_\_
- Cherry Pie v \_\_\_\_\_
- Coconut & Black Cherry Rice Pudding vE \_\_\_\_\_
- Belgian Chocolate Golden Bar v \_\_\_\_\_

## KIDS STARTERS

- Spiced Parsnip & Apple Soup vE \_\_\_\_\_
- Crackerjack Prawn Cocktail \_\_\_\_\_
- Buttermilk-Fried Chicken \_\_\_\_\_

## KIDS MAINS

- Hand-Carved Roast Turkey \_\_\_\_\_
- Root Vegetable, Cranberry & Apricot Bake v \_\_\_\_\_
- Root Vegetable, Cranberry & Apricot Bake vE \_\_\_\_\_
- Grilled Fillet of Salmon \_\_\_\_\_
- BBQ Chicken & Rib Combo \_\_\_\_\_
- Rump Steak & Rib Combo \_\_\_\_\_

## KIDS DESSERTS

- Belgian Chocolate Gold Bar v \_\_\_\_\_
- White Chocolate & Passion Fruit Cheesecake v \_\_\_\_\_
- Chocolate Trio Tasting Plate v \_\_\_\_\_
- Coconut & Black Cherry Rice Pudding vE \_\_\_\_\_
- Salted Caramel Profiterole Sundae v \_\_\_\_\_

Don't forget, there's unlimited salad with every meal... even at Christmas!

NAME: \_\_\_\_\_

EMAIL: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_

REQUESTED DATE & TIME OF PARTY: \_\_\_\_\_

NO. OF ADULTS: \_\_\_\_\_

NO. OF KIDS: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

We use the contact details in this booking form (including names, emails and mobile numbers) to confirm, process and take a deposit for your booking and to provide your booking products and services when you visit us. For more details on how we use your information, please see [harvester.co.uk/privacy](http://harvester.co.uk/privacy). If you want to hear about Harvester offers, vouchers, news and competitions, please visit [harvester.co.uk/offers](http://harvester.co.uk/offers) and [harvester.co.uk/signup](http://harvester.co.uk/signup).

I enclose a non-refundable deposit of £10 per person. I confirm the balance will be paid in full by 1st December 2018.

**Allergen Information:** All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, 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. Please note prices may vary, please check with your local Harvester. Prices include VAT. Most debit and credit cards accepted. ©Mitchells & Butlers 2018.

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