

Festive **MENU**

.....
3 COURSE SET MENU

Harvester

FESTIVE SET MENU

3 COURSES £18.49 / 2 COURSES £15.49

..... INCLUDES UNLIMITED SALAD (HOW GOOD IS THAT?)

STARTERS

TOMATO & BASIL SOUP **V**

With fresh cream, chives and baked rolls
Vegan option available **Ve**

OVEN-BAKED MUSHROOMS **V**

In a creamy garlic & Cheddar sauce,
with garlic bread

BUTTERMILK-FRIED CHICKEN TENDERS

With Jim Beam® BBQ dip

KING PRAWN COCKTAIL

Prawns in thousand island dressing, rippled
with our famous Red Devil sauce. Served on
shredded lettuce with a crackerjack prawn
skewer and brown bread

MAINS

CHRISTMAS DINNER

Your choice of half rotisserie chicken or
hand-carved roast turkey breast

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

FILLET OF SEA BASS

Served on a creamy mash with festive vegetables,
topped with a garlic & chilli butter and a lobster
& Prosecco sauce[†]

ROOT VEGETABLE, CRANBERRY & APRICOT BAKE **V**

With a sunflower & pumpkin seed oaty topping,
sage & onion-seasoned roast potatoes, festive
vegetables, cranberry sauce and gravy

Vegan option available **Ve**

THE BAH HUMBURGER

Your choice of beef or hand-carved turkey

Topped with back bacon, melted Monterey Jack
cheese and cranberry BBQ sauce. With a pig in
blanket, and served with sage & onion-seasoned,
triple-cooked chunky chips and gravy

JIM BEAM® BBQ RIBS

Our famous pork ribs, slow-cooked for 3 hours,
glazed with Jim Beam® BBQ sauce, with sage &
onion-seasoned, triple-cooked chunky chips

10oz* SIRLOIN STEAK MELT (+£5 supplement)

21-day-aged sirloin steak served with
sage & onion-seasoned, triple-cooked chunky
chips, roasted flat mushroom, tomato and
onion rings. Topped with back bacon and Stilton®,
served with a whisky sauce[†]

DOUBLE UP YOUR ROASTIES OR CHUNKY CHIPS 1.00 **Ve**

DESSERTS

CHRISTMAS PUDDING[†] **V**

Served with your choice of brandy
sauce or custard

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE **V**

On a chewy toffee and biscuit base, with raspberries
in sauce, served with real dairy ice cream

RICH CHOCOLATE TRUFFLE BAR

A rich dark chocolate ganache on a cocoa
biscuit base with salted caramel crunch
and toffee fudge sauce

BAILEYS® PROFITEROLES[†] **V**

Served with real dairy ice cream, topped
with salted caramel sauce and chocolate
fudge pieces

BLACKCURRANT MOUSSE **Ve**

A tangy blackcurrant mousse on a light
biscuit base, served with a scoop of
vanilla non-dairy iced dessert
Vegetarian option available with
real dairy ice cream **V**

ALLERGEN INFORMATION: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

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. *All weights stated are approximate and prior to cooking. Our fish has been carefully filleted however some small bones may remain. Photography for illustration purposes only. Crockery and cutlery will vary. Any tips you're kind enough to give are kept by our team. All dishes are subject to availability. JIM BEAM® is a registered trademark of JIM BEAM Brands Co. and is used under authorised licence to Creative Foods Europe Baileys® is a registered trademark of Diageo. Stilton® is a registered trademark of Stilton Cheesemaker's Association. ©Mitchells & Butlers 2019