

*Welcome to a*  
**HARVESTER**  
*Christmas*

  
**Harvester**  
THERE'S A FRESH THOUGHT



# FESTIVE MENU



## THREE COURSES KIDS' THREE COURSES<sup>^</sup>

<sup>^</sup>Available for Kids 10yrs and under

## TWO COURSES KIDS' TWO COURSES<sup>^</sup>

AVAILABLE 14TH NOVEMBER TO 30TH DECEMBER 2019, EXCLUDING CHRISTMAS DAY AND BOXING DAY

### Starters

#### TOMATO & BASIL SOUP V

With fresh cream, chives and baked rolls  
(Vegan option available VE)

#### BUTTERMILK-FRIED CHICKEN

With Jim Beam<sup>®</sup> BBQ dip

#### OVEN-BAKED MUSHROOMS V

In a creamy garlic & Cheddar sauce, with garlic bread

#### 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

#### 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)

#### FILLET OF SEA BASS

Served on a creamy mash with festive vegetables, topped with a garlic & chilli butter and a lobster & prosecco sauce<sup>†</sup>

#### 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<sup>®</sup> BBQ RIBS

Our famous pork ribs, slow-cooked for 3 hours, glazed with Jim Beam<sup>®</sup> BBQ sauce, with sage & onion-seasoned, triple-cooked chunky chips and buttered corn

#### 10oz\* SIRLOIN STEAK MELT

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<sup>®</sup>, served with a whisky sauce<sup>†</sup>

### Desserts

#### CHRISTMAS PUDDING<sup>†</sup> V

Served with your choice of brandy sauce or custard

#### RICH CHOCOLATE TRUFFLE BAR

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

#### WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE V

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

#### BAILEYS<sup>®</sup> PROFITEROLES<sup>†</sup> 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

(Available with real dairy ice cream as a non-vegan option V)



# CHRISTMAS DAY MENU



## FOUR COURSES KIDS' FOUR COURSES<sup>^</sup>

<sup>^</sup>Available for Kids 10yrs and under

### Starters

#### SWEET POTATO, PARSNIP & CHESTNUT SOUP V

Garnished with sage & onion pesto, served with baked rolls (Vegan option available VE)

#### CAMEMBERT TARTLET<sup>†</sup> V

Crisp pastry with a rich, creamy Camembert filling topped with a mixed spiced shallot & cranberry chutney with a hint of sherry

#### FESTIVE SEAFOOD TRIO

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

#### BRITISH DUCK & SPICED CHERRY PÂTÉ

With caramelised red onion chutney and sourdough toast

### Mains

#### HAND-CARVED ROAST TURKEY

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

#### FILLET OF SALMON

With a chive & Champagne butter sauce<sup>†</sup> served on a sprout, spinach and onion potato hash with chargrilled tenderstem broccoli

#### 8oz\* FILLET STEAK MELT

A 21-day-aged 8oz\* fillet steak topped with a roasted mushroom and melted Stilton®, served with a chasseur sauce, sage & onion triple-cooked chunky chips, grilled tomato and onion rings

#### SIRLOIN STEAK & RIB COMBO

A 21-day-aged 10oz\* sirloin steak and a half rack of ribs glazed with Jim Beam® BBQ sauce, with sage & onion-seasoned triple-cooked chunky chips, roasted flat mushroom, tomato and a craft ale, mushroom & bacon sauce<sup>†</sup>

#### SLOW-COOKED HALF DUCK

With Chasseur sauce<sup>†</sup>, sage & onion-seasoned roast potatoes, a pig in blanket, Chantenay carrots, sprouts, green beans & peas, honey-roasted parsnips, braised red cabbage, a pork & sage stuffing ball and a Yorkshire pudding, with cranberry sauce

#### MUSHROOM, CRANBERRY, SPINACH & BRIE WELLINGTON V

With sage & onion-seasoned roast potatoes, Chantenay carrots, sprouts, green beans & peas, honey-roasted parsnips, braised red cabbage and a Yorkshire pudding, with cranberry sauce and gravy

#### ROOT VEGETABLE, CRANBERRY & APRICOT BAKE VE

With a sunflower & pumpkin seed oatly topping, sage & onion-seasoned roast potatoes, with Chantenay carrots, a mix of sprouts, green beans & peas, braised red cabbage, cranberry sauce and gravy

### Desserts

#### CHRISTMAS PUDDING<sup>†</sup> V

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

#### WARM SPICED PEAR & CRANBERRY TART V

Cranberry compote, spiced poached pears and vanilla & almond flavour sponge, baked in all-butter pastry and served with custard

#### BAILEYS® PROFITEROLES<sup>†</sup> V

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

#### SALTED CARAMEL BILLIONAIRES BAR V

Layers of double chocolate chip cookie, sticky toffee and chocolate ganache. With Oreo® biscuit crumb, Belgian chocolate sauce, toffee fudge sauce and fluffy cream (Vegan option available VE)

#### BLACKCURRANT MOUSSE VE

A tangy blackcurrant mousse on a light biscuit base, served with a scoop of vanilla non-dairy iced dessert

#### SHERRY TRIFLE CHEESECAKE<sup>†</sup> V

Rich custard cheesecake on a sherry-laced vanilla sponge, topped with raspberry sauce and cream

#### FESTIVE MINI TRIO V

Rich chocolate bar with Belgian chocolate sauce and Oreo® crumb, baked vanilla cheesecake topped with a cherry sauce, and real dairy ice cream topped with Baileys® profiteroles, salted caramel sauce and fudge pieces

### To Finish

MINI MINCE PIE & UNLIMITED FILTER COFFEE OR TEA



# BOXING DAY MENU



## THREE COURSES KIDS' THREE COURSES<sup>^</sup>

<sup>^</sup>Available for Kids 10yrs and under

### Starters

#### SOUP OF THE DAY V

With baked rolls  
(Vegan option available VE)

#### BRITISH DUCK & SPICED CHERRY PÂTÉ<sup>†</sup>

With caramelised red onion chutney and sourdough toast

#### OVEN-BAKED MUSHROOMS V

In a creamy garlic & Cheddar sauce, with garlic bread

#### 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

#### CAMEMBERT TARTLET<sup>†</sup> V

Crisp pastry with a rich, creamy Camembert filling, topped with a mixed spiced shallot & cranberry chutney with a hint of sherry

### Mains

#### CHRISTMAS DINNER

Choose between hand-carved roast turkey or half rotisserie chicken

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

#### FILLET OF SALMON

With a chive & Champagne & butter sauce<sup>†</sup> served on a sprout, spinach & onion potato hash with chargrilled tenderstem broccoli

#### MUSHROOM, CRANBERRY, SPINACH & BRIE WELLINGTON V

With sage & onion-seasoned roast potatoes, Chantenay carrots, sprouts, green beans & peas, honey-roasted parsnips, braised red cabbage and a Yorkshire pudding, with cranberry sauce and gravy

#### ROOT VEGETABLE, CRANBERRY & APRICOT BAKE VE

With a sunflower & pumpkin seed oaty topping, sage & onion-seasoned roast potatoes, with Chantenay carrots, a mix of sprouts, green beans & peas, braised red cabbage, cranberry sauce and gravy

#### SIRLOIN STEAK & RIB COMBO

A 21-day-aged 10oz\* sirloin and a half rack of ribs glazed with Jim Beam® BBQ sauce, with sage & onion-seasoned triple-cooked chunky chips, roasted flat mushroom, tomato and a craft ale, mushroom & bacon sauce<sup>†</sup>

#### SLOW-COOKED HALF DUCK

With Chasseur sauce<sup>†</sup>, sage & onion-seasoned roast potatoes, a pig in blanket, Chantenay carrots, sprouts, green beans & peas, honey-roasted parsnips, braised red cabbage, a pork & sage stuffing ball and a Yorkshire pudding, with cranberry sauce

### Desserts

#### CHRISTMAS PUDDING<sup>†</sup> V

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

#### WARM SPICED PEAR & CRANBERRY TART V

Cranberry compote, spiced poached pears and vanilla & almond flavour sponge, baked in all-butter pastry and served with custard

#### CHOCOLATE FUDGE CAKE V

With Belgian chocolate sauce and real dairy ice cream

#### BAILEYS® PROFITEROLES<sup>†</sup> V

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

#### SHERRY TRIFLE CHEESECAKE<sup>†</sup> V

Rich custard cheesecake on a sherry-laced vanilla sponge, topped with raspberry sauce and cream

#### BLACKCURRANT MOUSSE VE

A tangy blackcurrant mousse on a light biscuit base, served with a scoop of vanilla non-dairy iced dessert



# How to Book

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

To make a booking, please visit us online, call us or speak to a team member at your favourite Harvester.

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.

### 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 1st December 2019.

### BOXING DAY DEPOSITS

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

For more information and to make a booking, please visit [www.harvester.co.uk](http://www.harvester.co.uk)

## ADDRESS:

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. Crochery and cutlery will vary. Any tips you're kind enough to give are kept by our team. All dishes are subject to availability. Baileys® is a registered trademark of Diageo. Stilton® is a registered trademark of Stilton Cheesemaker's Association.

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*Breakfast*  
WITH  
**SANTA**

**£5.99**

*per child*

**INCLUDES A KIDS'  
BREAKFAST AND A DRINK**

Our Breakfast with Santa experience includes a child's cooked breakfast and one of the drinks from the following selection; Apple & Blackcurrant Fruit Shoot®, Orange Fruit Shoot®, child's small fruit juice or small cordial

**SATURDAY 7TH • SUNDAY 8TH • SATURDAY 14TH • SUNDAY 15TH  
SATURDAY 21ST • SUNDAY 22ND • TUESDAY 24TH**

*Book* **ONLINE**  
*Now*

**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.



