FESTIVE FAVOURITE
WITH CHRISTMAS AT HARVESTER

Find everyone's FESTIVE FAVOURITE WITH CHRISTMAS AT HARVESTER
Join us for 3 courses on Boxing Day

Starters

**Parsnip & Blossom Honey Soup** *(V)*
Topped with sour cream, served with bread rolls.

**Baked Flat Mushroom & Bacon Pot**
In a peppercorn sauce, topped with Cropwell Bishop Stilton. Served with garlic ciabatta.

**Crackerjack Prawn Wedge**
Crackerjack prawns served on an iceberg wedge with thousand island dressing. Served with a brown bread roll.

**Crispy Brie Wedges** *(V)*
With cranberry sauce and baby watercress.

Main Courses

**Harvester’s Christmas Dinner**
Choose either our famous rotisserie chicken or hand-carved roast turkey
Served with sage and onion seasoned roast potatoes, a pig in blanket, a Yorkshire pudding, tangerine-glazed carrots, and a buttered mix of sprouts, green beans and peas. Finished with herb stuffing, cranberry sauce and a jug of gravy.

**Vegetable Tart** *(V)*
Roasted red onion and butternut squash in a creamy kale sauce. Served with sage and onion seasoned roast potatoes, a Yorkshire pudding, tangerine-glazed carrots, and a buttered mix of sprouts, green beans and peas. Finished with herb stuffing and a jug of vegetarian gravy.

**Hunters Turkey Bun**
A toasted brioche bun filled with hand-carved roast turkey, grilled back bacon, Monterey Jack cheese, BBQ sauce and baby watercress, skewered with a herb stuffing ball and a pig in blanket. Served with sage and onion seasoned fries, grilled corn cobettes and cranberry slaw.

**Harvester’s Festive Full Rack of Ribs**
Our famous slow-cooked pork ribs brushed with a Cranberry-BBQ sauce. Served with sage and onion seasoned fries, grilled corn cobettes, fresh watermelon and Cranberry-BBQ sauce.

**Grilled Fillet of Salmon**
Finished with a lemon and coriander butter. Served with parsley mashed potato, tangerine-glazed carrots and a buttered mix of sprouts, green beans and peas.

Desserts

**Harvester’s Christmas Pudding** *(V)*
Christmas pudding served with your choice of Brandy* sauce or hot custard.

**Chocolate Salted Caramel Bar** *(V)*
Chocolate biscuit crumb layered with chocolate truffle, rich salted caramel and smooth chocolate mousse. Served with Devon toffee sauce and fluffy cream.

**Vanilla Cheesecake** *(V)*
Served with British blackcurrants in sauce and fluffy cream.

**Festive Brownie Sundae** *(V)*
Layers of Belgian-chocolate festive brownie, Belgian chocolate sauce and real dairy ice cream. Topped with fluffy cream and a sugar cone wafer.

Finish off your festive meal with your choice of unlimited tea or coffee.

*Contains alcohol.
Look what’s coming to town this Christmas
**Starters**

**Roast Carrot & Spice Soup** *(V)*  
Topped with sour cream and garlic croutons.  
Served with bread rolls.

**Pressed Ham Hock Terrine**  
Ham hock and pea terrine with a spiced pineapple and red pepper salsa. Served with baby watercress and a bread roll.

**Baked Flat Mushroom with Spinach & Cheese** *(V)*  
Baked flat mushrooms in a spinach and mature-Cheddar cheese sauce. Served with garlic ciabatta.

**Salmon Duo**  
Salmon pâté and Scottish-smoked salmon, with avocado and sour cream. Served with baby watercress and a brown bread roll.

**Main Courses**

**Hand-Carved Roast Turkey Breast with all the Trimmings**  
Served with a Yorkshire pudding, herb stuffing, a pig in blanket, our festive vegetables, cranberry sauce and a jug of gravy.

**Grilled Sea Bass**  
Served with king prawns in garlic butter, parsley mashed potato, tangerine glazed-carrots, and braised red cabbage with apple and a buttered mix of sprouts, green beans and peas.

**Roasted Vegetable, Goats Cheese & Cranberry Wellington** *(V)*  
Wrapped in puff pastry and served with a Yorkshire pudding, herb stuffing, our festive vegetables and a jug of vegetarian gravy.

**Steak & Bourbon Rib Combo**  
8oz rib-eye steak and a half rack of ribs glazed in Jack Daniel’s sauce. Served with sage and onion seasoned fries, mushroom topped with Butler’s-vintage-Cheddar rarebit, grilled Kapia pepper, baby watercress and Jack Daniel’s sauce.

**Slow-Cooked Half Duck**  
With a delicious mulled-tangerine glaze. Served with a Yorkshire pudding, herb stuffing, our festive vegetables and a jug of mulled-tangerine gravy.

Our festive vegetables include: sage and onion seasoned roast potatoes, honey roast parsnips, tangerine-glazed carrots, braised red cabbage with apple and a buttered mix of sprouts, green beans and peas.

**Desserts**

**Harvester’s Christmas Pudding** *(V)*  
Christmas pudding served with your choice of Brandy sauce or custard.

**Christmas Apple Bomb** *(V)*  
Baked whole apple ‘bomb’ in demerara-crusted puff pastry. Filled with mincemeat and served with Devon toffee sauce and hot custard.

**Salted Caramel Profiterole & Baileys’ Sundae** *(V)*  
Real dairy ice cream layered with salted caramel profiteroles, Belgian chocolate and Devon toffee sauces and a shot of Baileys*. Finished off with fluffy cream, gold sugar and a sugar cone wafer.

**White Forest Cheesecake** *(V)*  
Baked vanilla cheesecake served with Belgian chocolate sauce, black cherries in Kirsch* and fluffy cream.

**Chocolate Trio** *(V)*  
Festive chocolate brownie with fluffy cream, a mini chocolate profiterole sundae and a chocolate-salted-caramel bar. Served with Belgian chocolate and Devon toffee sauces.

**Our mini mince pies** are the perfect accompaniment with either freshly brewed tea or coffee.

*Contains alcohol. Menus vary, please check your local Harvester.*
## Festive & Boxing Day Menu

### Starters:
- Parsnip & Blossom Honey Soup  
- Baked Flat Mushroom & Bacon Pot  
- Crackerjack Prawn Wedge  
- Crispy Brie Wedges  

### Main Courses:
- Harvester’s Christmas Dinner  
- with Rotisserie Chicken  
- with Hand-Carved Roast Turkey  
- Vegetable Tart  
- Grilled Fillet of Salmon  
- Hunters Turkey Bun  
- Harvester’s Festive Full Rack of Ribs

### Desserts:
- Harvester’s Christmas Pudding  
- with brandy sauce  
- with custard  
- Chocolate Salted Caramel Bar  
- Vanilla Cheesecake  
- Festive Brownie Sundae

## Kids Festive Menu

### Main Courses:
- Harvester’s Kids’ Christmas Dinner  
- with Chargrilled Chicken  
- with Hand-Carved Roast Turkey Breast  
- Sweet Potato & Red Onion Skewers  
- Grilled Fillet of Salmon

### Desserts:
- Chocolate Salted Caramel Bar  
- Vanilla Cheesecake  
- Festive Brownie Sundae

## Christmas Day Menu

### Starters:
- Roast Carrot & Spice Soup  
- Pressed Ham Hock Terrine  
- Baked Field Mushroom with Spinach & Cheese  
- Salmon Duo

### Main Courses:
- Hand-Carved Roast Turkey with all the Trimmings  
- Grilled Sea Bass  
- Steak & BBQ Rib Combo  
- Roasted Vegetable, Goats Cheese & Cranberry Wellington  
- Steak & Bourbon Rib Combo  
- Slow-Cooked Half Duck

### Desserts:
- Chocolate Trio  
- Jelly & Ice Cream  
- Man Over Board  
- Salted Caramel Profiterole Sundae

## Kids Christmas Day Menu

### Starters:
- Roast Carrot & Spice Soup  
- Southern-Fried Chicken Bites  
- Crackerjack Prawn Wedge

### Main Courses:
- Hand-Carved Roast Turkey Breast  
- with all the Trimmings  
- Grilled Sea Bass  
- Steak & BBQ Rib Combo  
- Roasted Vegetable, Goats Cheese & Cranberry Wellington  
- Steak & Bourbon Rib Combo  
- Slow-Cooked Half Duck

### Desserts:
- Chocolate Trio  
- Jelly & Ice Cream  
- Man Over Board  
- Salted Caramel Profiterole Sundae

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**YOUR HARVESTER CHRISTMAS LIST**

**BOOKING AND ORDER FORM**

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

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Don’t forget, there’s **UNLIMITED SALAD WITH EVERY MEAL...**
whether it’s Christmas or just Tuesday!

Unlimited tea and coffee is available with our Festive and Christmas Day menus.
I’d like to join you for:

☐ **FESTIVE MENU / BOXING DAY**
I enclose a non-refundable deposit of £5 per person with this form (all party sizes).

☐ **CHRISTMAS DAY**
I enclose a non-refundable deposit of £5 per person with this form (all party sizes) and will pay the full amount by 1st December.

☐ I would like to receive information about future offers from Harvester.

Name: ____________________________
Email: ____________________________
Telephone: ________________________
Requested Date and Time of Party: ____________________________
Party Size: ________________________

Book online now at: [www.harvester.co.uk/tablebooking](http://www.harvester.co.uk/tablebooking)

Please note prices may vary, please check with your local Harvester. **The bottle of prosecco will only be provided when the group arrives for the festive or Christmas meal on the booked date. The prosecco will not be available prior to this date or at the time of booking.**
**Harvester’s Kids’ Christmas Dinner**

Choose either a chargrilled chicken breast or hand-carved roast turkey breast.

With crispy roast potatoes, herb stuffing, a pig in blanket, a Yorkshire pudding, tangerine-glazed carrots, a mix of sprouts, green beans and peas and a jug of gravy.

**Sweet Potato & Red Onion Skewers (V)**

With mashed potato, Yorkshire pudding, herb stuffing, cranberry sauce, tangerine-glazed carrots and a mix of sprouts, green beans and peas.

**Grilled Fillet of Salmon**

Served with mashed potato, tangerine-glazed carrots and a mix of sprouts, green beans and peas.

**Chocolate Salted Caramel Bar (V)**

Chocolate biscuit crumb layered with chocolate truffle, rich salted caramel and smooth chocolate mousse. Served with Devon toffee sauce and fluffy cream.

**Vanilla Cheesecake (V)**

Served with British blackcurrants in sauce and fluffy cream.

**Festive Brownie Sundae (V)**

Layers of Belgian-chocolate festive brownie, Belgian chocolate sauce and real dairy ice cream. Topped with fluffy cream and a gingerbread man.

**Roast Carrot & Spice Soup (V)**

Topped with sour cream and garlic croutons. Served with a bread roll.

**Southern-Fried Chicken Bites**

With a tangy barbecue sauce.

**Crackerjack Prawn Wedge**

Crackerjack prawns served on an iceberg wedge with thousand island dressing. Served with a brown bread roll.

**Hand-Carved Roast Turkey Breast with all the Trimmings**

Served with a Yorkshire pudding, herb stuffing, a pig in blanket, our festive vegetables, cranberry sauce and a jug of gravy.

**Grilled Sea Bass**

Served with mashed potato, tangerine glazed-carrots, braised red cabbage with apple, and a mix of sprouts, green beans and peas.

**Steak & BBQ Rib Combo**

4oz rump steak and pork riblets glazed in BBQ sauce. Served with fries, baked flat mushroom, grilled Kapia pepper, baby watercress and BBQ sauce.

**Roasted Vegetable, Goats Cheese & Cranberry Wellington (V)**

Wrapped in puff pastry and served with a Yorkshire pudding, herb stuffing, our festive vegetables and a jug of vegetarian gravy.

Our festive vegetables include: crispy roast potatoes, honey roast parsnips, tangerine-glazed carrots, braised red cabbage with apple and a mix of sprouts, green beans and peas.

**Chocolate Trio (V)**

Festive chocolate brownie with fluffy cream, a mini chocolate profiterole sundae and a chocolate-salted-caramel bar. Served with Belgian chocolate and Devon toffee sauces.

**Jelly & Ice Cream (V)**

Mandarin jelly with real dairy ice cream and Belgian chocolate sauce.

**Man Over Board (V)**

Baked vanilla cheesecake topped with a gingerbread man. Served with Devon toffee sauce and fluffy cream.

**Salted Caramel Profiterole Sundae (V)**

Real dairy ice cream layered with salted caramel profiteroles, Belgian chocolate and Devon toffee sauces. Finished off with fluffy cream and a gingerbread man.
GIVE FRIENDS & FAMILY A CHRISTMAS TREAT

WITH A HARVESTER GIFT CARD

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HARVESTER.CO.UK/GIFTCARDS

Your nearest Harvester is...

Book online now at: www.harvester.co.uk/tablebooking

Terms & Conditions: Deposits are required for all party sizes when booking from our festive menu (available 24th November – 24th December), of £5 per head. For Christmas Day bookings a deposit of £5 per head must be made, the full amount must be paid by 01/12/16. Our Early Booking incentive is only available on bookings made before 31st October 2016. **The bottle of prosecco will only be provided when the group arrives for the festive or Christmas meal on the booked date. The prosecco will not be available prior to this date or at the time of booking. There is no minimum party size but we may need to seat large groups on a number of tables. If you’re booking for early evening, please note your table may be booked out again later that evening. Times and dates subject to availability. Full terms and conditions are available upon request. Festive Menu available November 24th - December 24th. Allergen Information: 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. Our fish may contain small bones. If you have a food allergy or intolerance, confirmation of 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 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. All prices include VAT at the current rate. An optional service charge will be added to parties of 6 or more, which goes directly to the team who serve you. [v] = vegetarian. *Contains alcohol. All dishes are subject to availability. Photography is for illustration purposes only. ©Mitchells & Butlers 2016.