



The Harvest

CHRISTMAS MENU

THREE COURSE SET MENU £49.50
INCLUDING A GLASS OF PROSECCO

STARTERS

Goats cheese (v)

breaded goats cheese, cranberry sauce.

Duck liver pâté

red onion chutney, toasted sourdough.

King prawns

panko breaded prawns, aioli dip.

Soup (v)

roasted butternut soup topped with cream, toasted sourdough.

MAIN COURSE

Roast turkey

seasonal vegetables, red wine & cranberry sauce.

Lamb shoulder

seasonal vegetables, homemade red wine gravy.

Cod fillet

truffled potato & parsnip puree, curly kale, white wine & caper cream sauce.

Cauliflower steak (v)

sumac crusted cauliflower, seasonal veg, white wine & tarragon cream sauce

Rib eye steak

10oz ribe eye steak, peppercorn sauce, mix leaf salad.

DESSERTS

Poached pear

poached mulled wine, vanilla ice cream.

Sticky toffee pudding

brandy sauce.

Vanilla cheesecake

baked New York style cheesecake,
strawberry purée, vanilla ice cream.

PLEASE INFORM US ON ANY ALLERGIES OR DIETARY NEEDS WHEN BOOKING.
12.5% SERVICE CHARGE IS ADDED TO ALL CHRISTMAS PARTIES. CHRISTMAS
MENU'S ONLY AVAILABLE WHEN PRE-ORDERED.



The Harvest
CHRISTMAS CANAPÉ MENU

CANAPÉS

£30 per platter

Honey Glazed Pigs in Blankets (20pcs)

Deep Fried Mini Camerbert Cheese (15pcs)

Mini Lamb Meatballs (20pcs)

Turkey Sliders (10pcs)

Pulled Lamb Sliders (10pcs)

Panko Breaded King Prawns (15pcs)

Beetroot Cured Salmon, dill sauce (10pcs)

Truffled Mac & Cheese Croquettes (15pcs)

Potato Croquettes (20pcs)

PLEASE INFORM US ON ANY ALLERGIES OR DIETARY NEEDS WHEN BOOKING.
12.5% SERVICE CHARGE IS ADDED TO ALL CHRISTMAS PARTIES. CHRISTMAS MENU'S ONLY
AVAILABLE WHEN PRE-ORDERED.



The Harvest

CHRISTMAS DAY MENU

THREE COURSE SET MENU £79.50 INCLUDING A GLASS OF PROSECCO

STARTERS

Goats cheese (v)

breaded goats cheese, cranberry sauce.

Duck liver pâté

red onion chutney, toasted sourdough.

King prawns

panko breaded prawns, aioli dip.

Soup (v)

roasted butternut soup topped with cream, toasted sourdough.

MAIN COURSE

Roast turkey

seasonal vegetables, red wine & cranberry sauce.

Lamb shoulder

seasonal vegetables, homemade red wine gravy.

Cod fillet

truffled potato & parsnip puree, curley kale, white wine & caper cream sauce.

Cauliflower steak (v)

sumac crusted cauliflower, seasonal veg, white wine & tarragon cream sauce

Rib eye steak

10oz ribe eye steak, peppercorn sauce, mix leaf salad.

DESSERTS

Poached pear

poached mulled wine, vanilla ice cream.

Sticky toffee pudding

brandy sauce.

Vanilla cheesecake

baked New York style cheesecake,
strawberry purée, vanilla ice cream.

PLEASE INFORM US ON ANY ALLERGIES OR DIETARY NEEDS WHEN BOOKING.
12.5% SERVICE CHARGE IS ADDED TO ALL CHRISTMAS PARTIES. CHRISTMAS MENU'S ONLY
AVAILABLE WHEN PRE-ORDERED.