

Christmas Party Menu 2026

TWO COURSE £32 • THREE COURSE £40

Starters

Classic Prawn & Crayfish Cocktail baby gem lettuce, sliced apples, Marie Rose sauce, granary bread, lemon wedge & paprika dusting (gf available)

Pork, Duck liver & Port Pâté brioche and red onion marmalade (gf available)

Baked Figs & Goat's Cheese walnuts, balsamic glaze and fresh rocket (v) (gf available)

Thick Festive Spiced Squash Soup crispy bacon lardons, bread rolls & butter (vg & gf available)

Mushroom, Thyme & Chestnut Pâté sweet pickle and oat cakes (vg)(gf)

Mains

Traditional Roast Turkey Breast rosemary & garlic roasted potatoes, buttered chestnut & sprouts, roasted baby carrots, honey-roasted parsnips, braised red cabbage, seasonal green vegetables, pigs in blankets, cranberry & apricot stuffing and turkey gravy (gf available)

Cranberry, Apricot & Orange Nut Roast rosemary & garlic roast potatoes, sprouts & roasted chestnuts, roasted baby carrots, roasted parsnips, seasonal greens, braised red cabbage and vegetable gravy (vg)(gf)

Pan Fried Seabass dauphinoise potato, roasted baby carrots, roasted parsnip, seasonal greens with lemon & orange zest butter (gf)

Crispy Pork Belly creamy mashed potato, cranberry & apricot stuffing, roasted baby carrots, tenderstem broccoli & red wine jus (gf)

Rich Red Wine Beef Stew creamy chive mash, warm bread roll & dumplings

Desserts

Classic Harvey's Christmas Pudding jug of brandy sauce

Christmas Sticky Toffee Pudding salted caramel ice cream (gf available)

Christmas Orange Tart indulgent chocolate sauce & orange sorbet (vg)(gf)

Trifle Cheesecake strawberry ice cream

Warm Mince Pie & Coffee or Tea £6 extra per person (gf available)

VG (Vegan) GF (Gluten Free) V (Vegetarian)

Allergen information available on request.

10% service charge applied / available 1st December to 23rd December (excludes Sundays).

Crackers included / non-refundable £10pp deposit / minimum one week pre-order.

Cancellations must be a minimum of 24 hours notice.

Christmas Booking form 2026

Name: _____ Time of reservation: _____
Telephone number: _____ Email: _____
Date of booking: _____ Party of: _____
Total of 2 course meals: _____ Total of 3 course meals: _____

Starters

Classic Prawn & Crayfish Cocktail (*gf available*) _____
Pork, Duck liver & Port Pâté (*gf available*) _____
Baked Figs & Goats Cheese (*v*) (*gf*) _____
Thick Festive Spiced Squash Soup (*vg & gf available*) _____
Mushroom, Thyme & Chestnut Pâté (*vg*)(*gf*) _____

Main course

Traditional Roast Turkey Breast (*gf available*) _____
Cranberry, Apricot & Orange Nut Roast (*vg*)(*gf*) _____
Pan Fried Seabass (*gf*) _____
Crispy Pork Belly (*gf*) _____
Rich Red Wine Beef Stew _____

Dessert

Classic Harvey's Christmas Pudding _____
Christmas Sticky Toffee Pudding (*gf available*) _____
Christmas Orange Tart (*vg*)(*gf*) _____
Trifle Cheesecake _____
Warm Mince Pie & Coffee or Tea £6 (*gf available*) _____

Additional Information _____
Allergen concerns _____

Please note: A £10 non-refundable deposit per person is required when booking,
and all menu choices submitted at least 1 week prior to party date.

Allergen information available upon request. 1st December to 23rd December (excludes Sundays)