

# Christmas Party Menu 2024

TWO COURSE £28 • THREE COURSE £35

## Starters

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

**Christmas Chicken Liver & Port Pâté;** toasted brioche & cranberry jelly (*gf available*)

**Breaded Camembert Rounds;** cranberry dip & fresh rocket (*v*)

**Thick Winter Vegetable Soup;** topped with parsnip crisps & granary bread (*v*)

**Meatballs & Melted Mozzarella;** toasted ciabatta & cranberry dip (*vegan & gf*)

## Mains

**Traditional Roast Turkey;** rosemary roast potatoes, buttered chestnut sprouts, roasted baby carrots, honey roasted parsnips, braised cabbage, pigs in blankets, cranberry & apricot stuffing, & turkey gravy (*gf available*)

**Salmon En Croûte;** dauphinoise potatoes, roasted baby carrots, honey roasted parsnips, & creamy dill sauce

**Stuffed & Rolled Pork Belly;** cranberry & apricot stuffing, roasted baby carrots, honey roasted parsnips, dauphinoise potatoes, & red wine jus (*gf*)

**Honey Roasted Ham;** bubble & squeak, & creamed leeks (*gf available*)

**Stuffed Butternut with Peppers Basil & Breadcrumbs;** side salad (*vegan & gf*)

## Desserts

**Classic Harvey's Christmas Pudding;** brandy sauce

**Ginger & Crème Brûlée Cheesecake;** rum & raisin ice cream (*gf*)

**Christmas Sticky Toffee Pudding;** salted caramel ice cream (*gf*)

**Christmas Orange Tart;** indulgent dark chocolate & orange sorbet (*vegan & gf*)

**Warm Mince Pie & Coffee or Tea £6 extra per person**

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 2024

Name: \_\_\_\_\_

Telephone number: \_\_\_\_\_ Email: \_\_\_\_\_

Date of booking: \_\_\_\_\_ Party of: \_\_\_\_\_

Total of 2 course meals: \_\_\_\_\_ Total of 3 course meals: \_\_\_\_\_

## Starters

Classic Prawn & Crayfish Cocktail \_\_\_\_\_

Christmas Chicken Liver & Port Pâté \_\_\_\_\_

Breaded Camembert Rounds \_\_\_\_\_

Thick Winter Vegetable Soup \_\_\_\_\_

Meatballs & Melted Mozzarella (*vegan*) \_\_\_\_\_

## Main course

Traditional Roast Turkey \_\_\_\_\_

Salmon En Croûte \_\_\_\_\_

Stuffed & Rolled Pork Belly \_\_\_\_\_

Honey Roasted Ham \_\_\_\_\_

Stuffed Butternut with Peppers Basil & Breadcrumbs (*vegan*) \_\_\_\_\_

## Dessert

Classic Harvey's Christmas Pudding \_\_\_\_\_

Ginger & Crème Brûlée Cheesecake \_\_\_\_\_

Christmas Sticky Toffee Pudding \_\_\_\_\_

Christmas Orange Tart (*vegan*) \_\_\_\_\_

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)