

The Harwood Arms

Sunday 4th December

Snacks

Venison Scotch Egg...8
Potato Crisps with Cod Roe...7
Cod Beignets with Lovage Emulsion...7

Starters

Oat Crumbed Mackerel
Pickled Fennel and Warm Tartare Sauce

Venison Pâté en Croûte
Port and Peppercorn Jelly with Homemade Pickles

Salad of Root Vegetables
Iberian Ham, Hazelnuts and Dandelion

Roast for 2 to Share

Slow Cooked Fallow Deer
Honey Mustard Glaze

Sirloin of Belted Galloway
Horseradish Cream
(£7.5 supplement per person)



Loin of Cumbrian Pork
Bramley Apple Sauce

Roast Cornish Cod
Seaweed Emulsion

*Served with Yorkshire Puddings, Roast Potatoes,
Baked Carrots, Cauliflower Cheese and Greens*

Pudding

Mandarin Trifle
Cranberries and Gingerbread

Lemon Thyme Panna Cotta
Olive Oil and Fig Leaf Ice Cream

Custard Flan
Spiced Plum Jam and Gelato

Selection of Cheese
Dorstone, Applebys Cheshire, Per Las
Water Crackers and Homemade Chutney

A discretionary 12.5% gratuity is added to all bills.

3 Courses for £65.00

Please ask your waiter about any dietary restrictions.