THE HARWOOD ARMS

Sunday 13\textsuperscript{th} December 2020

Before

Venison Scotch egg £6.50
Glamorgan Scotch Egg £6.50 (v)
A pair of oat and herring milt crumpets £6.50

Starters

Crispy pigs head with a salad of celery, celeriac and hazelnuts
Citrus cured sea trout with winter radishes and dill
Jerusalem artichoke and truffle tart with black garlic and pickled trompettes
Porthilly oyster and English sparkling soup with seaweed and oyster beignet
Hand cut venison tartare with pickled mustard seeds, egg yolk and straw potato

Mains

Harwood Arms roasts
Bronze turkey with cranberry sauce and pigs in blanket
Braised shoulder of roe deer wrapped in bacon (for two people to share)
Roast sirloin of 45 day Shorthorn beef with horseradish cream (£7.50 supplement)
Truffled nut roast with honey and mustard glaze
All roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, root vegetables, gravy and greens
Cornish pollock with white beans, cockles and celery

Puddings

Blackcurrant and apple oat crumble pie with bay custard
Christmas pudding with brandy butter
Pear and caramel trifle with frozen Babycham
Earl Grey ice cream with lemon meringue and shortbread
Montgomery cheddar with warm malt loaf and spiced date jam (£2.00 supplement or £12.50 as an extra course)

3 courses for £49.95

Pudding Wine

LBV, Niepoort, Porto 2014 £9.00
Umathum Beerenauslese, Burgenland, Austria 2017 £13.00

All guests contact details will be retained for track and trace purposes

An optional 12.5% service charge will be added to your bill
Please inform us of any allergies before you order.