

THE HARWOOD ARMS

Sunday 13th 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

Umatham 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.