

The Harwood Arms

Sunday 20th November

Snacks

Venison Scotch Egg...8
Potato Crisps with Cod Roe...7
Grilled Sardine on Toast...7

Starters

Crispy Hens Egg
Citrus Cured Trout and Sour Cream

Venison Pâté en Croûte
Port and Peppercorn Jelly with Homemade Pickles

Salad of Green Beans
Iberico Ham, Almonds and Plum

Roast for 2 to Share

Slow Cooked Fallow Deer
Honey Mustard Glaze

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



Loin and Jowl of Cumbrian Pork
Bramley Apple Sauce

Roast Cornish Cod
Seaweed Sauce

*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.