

# The Harwood Arms

Saturday 3<sup>rd</sup> December

## Snacks

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

## Starters

**Soup of Devon Smoked Eel**  
Apple and Horseradish

**Salad of Root Vegetables**  
Iberico Ham, Hazelnuts and Dandelion

**Oat Crumbed Mackerel**  
Pickled Fennel and Warm Tartare Sauce

**Venison Pâté en Croûte**  
Port and Peppercorn Jelly with Homemade Pickles



## Mains

**Cornish Cod**  
Roasted Cauliflower and Brown Crab Butter

**Berkshire Fallow Deer**  
Faggot, Red Leaves and Cranberries

**Cumbrian Pork for 2**  
Carrots, Mushrooms and Marmalade

**Short Rib of Red Ruby Beef**  
Celeriac Confit in Beef Fat and Pickled Walnuts

## 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

**3 Courses for £65**

A discretionary 12.5% gratuity is added to all bills.

Please ask your waiter about any dietary restrictions.