

THE HARWOOD ARMS

Tuesday 15th 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

Hand cut venison tartare with pickled mustard seeds, egg yolk and straw potato

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

Mains

Roast monkfish with smoked eel, red wine and salsify

Cornish pollock with white beans, cockles and celery

Truffled parsnip, chestnut and hazelnut loaf with roast parsnips and a honey mustard glaze

Berkshire pork chop with pease pudding and sauce charcuterie

Roast haunch of Aynhoe Park fallow deer with pumpkin, pickled walnuts and Brussels Sprouts

Baby Norfolk chicken stuffed with brioche and thyme butter with hispi cabbage and creamed potato

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.