

# *The Harwood Arms*

Saturday 18<sup>th</sup> March

## *Snacks*

*Venison Scotch Egg...8*  
*Potato Crisps with Cod Roe...7*



## *Starters*

### ***Chestnut Soup***

*Pheasant Sausage Roll and Apple Ketchup*

### ***Warm Pumpkin Tart***

*Quickes Goats Cheese and Thyme*

### ***Salad of Root Vegetables***

*Jersey Beef Bresaola, Hazelnuts and Radicchio*

### ***Venison Pâté en Croûte***

*Port and Peppercorn Jelly with Homemade Pickles*

## *Mains*

### ***Cornish Monkfish***

*Roasted Cauliflower and Brown Crab Butter*

### ***Iberico Pork for 2***

*Carrots, Mushrooms and Crackling*

### ***Berkshire Fallow Deer***

*Faggot, Red Leaves and Cranberries*

### ***Short Rib of Red Ruby Beef***

*Celeriac Confit in Beef Fat and Pickled Walnuts*

## *Pudding*

### ***Blood Orange Trifle***

*Champagne Jelly and Sour Cream*

### ***Lemon Thyme Panna Cotta***

*Olive Oil and Rhubarb*

### ***Custard Flan***

*Spiced Plum Jam and Gelato*

### ***Selection of Cheese***

*Dorstone, Applebys Cheshire, Perl 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.*

**Game Birds May Contain Shot**