



Harringtons

— ON THE HILL



Christmas Fayre Menu 2024

26 November – 24 December

2 courses £28.00/ 3 courses £32.00

Starters

- Butternut Squash, Sweet Potato and Coconut Soup garnished with Roasted Seeds and Coriander (V), (VE) & (GF option)
- Pork, Chicken, Pistachio & Apricot Terrine with Cranberry Jam & Toast (GF Option)
- Beetroot Cured Salmon with Pickled Vegetables, Dill Crème Fraîche and Toasted Sourdough (GF option)
- Crispy Breaded Brie Wedges with Smoked Chili Jam
- Roasted Flat Mushroom & Bacon Bake with a Mature Cheddar Crust

Mains

Traditional Roast Turkey with Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Cranberry Sauce & Gravy
(GF option available) (Veggie option Available)

- Slow Braised Blade of Beef with Horseradish Mash & Sticky Carrots (GF)
- Maple Glazed Gammon Chop with Boulangère Potatoes and Creamy Wholegrain Mustard Sauce (GF)
- Crispy Fillet of Seabass with Garlic King Prawns and Samphire and New Potatoes (GF)
(All of the above served with Seasonal Vegetables)
- Roast Butternut Squash, Sage and Parmesan Risotto with Roasted Seeds and Truffle Oil
(V, VE & GF options available)

Desserts

- Traditional Christmas Pudding with Brandy Sauce
- Sticky Toffee Pudding with Carmel Ice Cream (GF)
- Black Forrest Pannacotta (GF option available)
- Lemon Curd Treacle Tart with Pistachio Ice Cream
- Warm Chocolate Brownie with Movenpick Vanilla Ice Cream
- Selection of Cheese and Biscuits with Chutney (Wensleydale, Cave Aged Cheddar, West Country Brie)

Add Mince Pies with Filter Coffee & Tea £4.00 extra

(V) = vegetarian (VE) = vegan (GF) = Gluten Free (GF Option) = Gluten Free Option available

****Allergy statement: Some of our menu items contain allergenic foods. Despite our best efforts, due to our cooking environment, there is a risk that traces of these may be in any other dishes or food that we serve. We understand the dangers to customers with severe allergies, so advise you speak to a member of staff.**

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