



Harringtons

— ON THE HILL



New Year's Eve Menu 2024

Three courses £60.00

STARTERS

Roast Tomato and Sweet Red Pepper Soup with Croutons and Basil Pesto (gf)*
Pork, Chicken & Pistachio Terrine with Cranberry Jam & Toasted Crusty Bread (gf)*
Harringtons Fish Cake with Poached Egg & Hollandaise Sauce
Crispy Breaded Brie Wedges with Smoked Chili Jam (v)
Roasted Flat Mushroom & Bacon Bake with a Mature Cheddar Crust

MAINS

Fillet of Beef Wellington served with Madeira Jus, Watercress and Hand Cut Chips
Crispy Fillet of Seabass with Garlic King Prawns, Chorizo, Samphire and New Potatoes (gf)*
Slow Braised Shank of Lamb with Garlic and Rosemary Mash and Sticky Carrots
Chicken Supreme with a Creamy Mushroom & Tarragon Sauce Served with Choice of Potato and Buttered Greens (gf)*
Roast Butternut Squash, Sage and Parmesan Risotto with Roasted Seeds and Truffle Oil (v, ve & gf)*
(choice of potatoes – creamy mash/ chunky chips / new potatoes)

DESSERTS

Warm Chocolate Brownie with Salted Caramel Ice Cream (gf)
Lemon Curd and Treacle Tart with Pistachio Ice Cream
Black Forrest Pannacotta (gf)*
Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream (gf)
A Selection of British Cheeses (Wensleydale, Cave Aged Cheddar, West Country Brie) & Chutney
Selection of Ice Cream & Sorbet: Vanilla / Strawberry / Mint Chocolate Chip / Salted Caramel / Rum & Raisin / Chocolate / Pistachio
Raspberry Sorbet / Mango & Passionfruit Sorbet
(v- vegetarian/ ve- vegan/ gf - gluten-free/ gf - gluten-free option)*

****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.