Harringtons ON THE HILL

Christmas Day Menu 2026

3 courses £100

Starters

Glass of Prosecco at arrival…

Sweet Potato, Roast Red Peppers & Coconut Soup garnished with Roasted Seeds and Coriander (V), (VE) & (GF option)
Pork, Chicken, Pistachio & Apricot Terrine with Cranberry Jam & Toast (GF option)
Harringtons Prawn Cocktail served with Marie Rose Sauce and Crusty Bread (GF option)
Roasted Butternut Squash, Pine Nuts & Crumbled Goat Cheese Salad with Hot Honey (GF)
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)

Roast Dry Aged Sirloin of Beef served with Chasseur Sauce, Roast Potatoes and Yorkshire Pudding (GF option)
Crispy Fillet of Seabass with Sautéed New Potatoes, Pan Fried Mushrooms, Crispy Bacon and Tenderstem Broccoli (GF)
(All of the above served with Seasonal Vegetables)
Roasted Butternut Squash Risotto with Crumbled Goat Cheese and Pine Nuts (V, VE & GF options available)

Desserts

Traditional Christmas Pudding with Brandy Sauce (GF option)
Sticky Toffee Pudding with Vanilla Ice Cream, Miso Caramel Sauce and Crispy Parsnips (GF)
Apple Crumble Pannacotta (GF option)
Harringtons Cherry Bakewell Tart with a Morello Cherry Ice Cream
Warm Chocolate Brownie with Salted Caramel Ice Cream (GF option)
Selection of Cheese and Biscuits with Chutney (GF option)

Mince Pies & Filter Coffee or Tea to follow…

(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 thesemay 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.