



FESTIVE SET MENU

*Three courses £32
this menu might change slightly according to availability*

STARTERS

Chicken liver parfait, cherry gel, cocoa brioche (GF available)
Jerusalem artichoke velouté, treacle bread (V, GF available)
Smoked trout, celeriac and Kentish apple remoulade, sourdough (GF available)

MAIN COURSES

Harvel House roast turkey breast, pigs in blankets, seasonal vegetables, roasted new potatoes, stuffing, cranberry sauce, homemade gravy (GF available)
Steamed Cornish cod, black cabbage, wild mushrooms, butter beans, red wine jus, tarragon emulsion (GF)
Ras-el-hanout roasted cauliflower, salsa verde, bulgur wheat, golden raisin puree, pickled onions (V)

DESSERTS

Christmas pudding, red berry compote, brandy sauce
Nutmeg baked custard tart
70% chocolate marquis, pistachio Anglaise, candied pistachio (GF)

FOR BOOKINGS, PLEASE CONTACT LEIGH ANNE OR SANGITA ON 01732 789 800, MONDAY - FRIDAY, 10AM TO 4PM

BOOKING CONDITIONS

Three courses £32 per person • Vegan options available upon request • Pre-order 10 days in advance for groups of 6 or more guests • £10 per person non-refundable deposit require • Deposit refundable only if cancellations occur 28 days in advance • A suggested gratuity of 10% will be added to the bill for the benefit of staff • Served Tuesday (dinner), Wednesday to Saturday (lunch and dinner), December • As we use fresh ingredients, this menu might change slightly according to availability • Prices include VAT.