

LUNCH BOOKING FORM

Name:.....

Tel:.....

Email:.....

Date of party:

Time: Number in party:.....

Sub-total: Deposit paid:.....

Total due:.....

NAME						

STARTERS

Minestrone Soup						
Carbonara Arancini						
Halloumi Salad						
Barbecue Pork Ribs						

MAINS

Roast Turkey						
Nut Roast						
Stuffed Chicken						
Gammon Steak						
Salmon en Croûte						

DESSERTS

Christmas Pudding						
Apple Crumble						
Chocolate Orange Mousse						
White Chocolate Roulade						

CHRISTMAS LUNCH

Menu

STARTERS

Homemade Minestrone Soup (V) (VG)
Served with crusty bread

Carbonara Arancini
Crispy risotto balls with pancetta and Parmesan,
served with garlic aioli and dressed rocket

Halloumi, Pomegranate & Walnut Salad (V) (GF)

Sticky Barbecue Pork Ribs (GF)

MAINS

Roast Turkey (GF)
Served with all the trimmings

Nut Roast (V) (VG) (GF)
Served with all the trimmings

Chicken Stuffed with Cranberry & Brie (GF)
Served with roast potatoes and seasonal vegetables

Gammon Steak (GF)
Served with a fried egg and new potatoes

Salmon & Spinach en Croûte (G)
Served with roasted new potatoes, tenderstem
broccoli and hollandaise sauce

DESSERTS

Traditional Christmas Pudding (V) (VG) (GF)
Served with homemade brandy cream

Apple & Mincemeat Crumble (V) (VG) (GF)
Served with custard

Chocolate Orange Mousse (V) (GF)
White Chocolate & Raspberry Roulade (V) (GF)

V = Vegetarian VG = Vegan GF = Gluten Free
Please can any allergies please be noted on booking forms

Christmas
at the

The Harvest
Home



CHRISTMAS DINNER

Available from 1st – 23rd December
Served from 5pm

2 COURSES £29

3 COURSES £32

To secure your booking, a £10 per person non-refundable deposit is required, along with a completed pre-order form.

CHRISTMAS LUNCH

Available from 1st – 23rd December
Served 12pm – 4pm

1 COURSE £20

2 COURSES £24

3 COURSES £28

To secure your booking, a £10 per person non-refundable deposit is required, along with a completed pre-order form.

CHRISTMAS DINNER

Menu

STARTERS

Homemade Minestrone Soup (V) (VG)

Served with crusty bread

Ham Hock & Pea Terrine (GF)

Served with pickled vegetables

Beetroot, Goat's Cheese & Watercress Salad (GF)

Baked Garlic & Rosemary Camembert (GF)

Served with crusty bread

Smoked Salmon & Prawn Parcel (GF)

Served with watercress

MAINS

Roast Turkey with All the Trimmings (GF)

Harvest Home Nut Roast (V) (VG) (GF)

Braised Feather Blade (GF)

Served with wholegrain mustard mash
and roasted root vegetables

Pan-Fried Sea Bass with Crème Fraiche (GF)

Served with lemon and thyme roasted new potatoes

Butternut Squash, Chestnut Mushroom

& Sweet Potato Wellington (V) (VG)

Served with new potatoes

Pan-Fried Duck Breast (GF)

Served with potato rösti, redcurrant & smoked bacon jus

DESSERTS

Kinder Bueno Cheesecake (V)

Apple & Mincemeat Crumble (V) (VG) (GF)

Served with custard

Lemon & Raspberry Posset (V) (GF)

Served with homemade shortbread

Baileys Profiteroles (V)

Traditional Christmas Pudding (V) (VG) (GF)

Served with homemade brandy cream

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DINNER BOOKING FORM

Name:.....

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NAME						

Minestrone Soup						
Ham Hock & Pea Terrine						
Beetroot Salad						
Baked Camembert						
Smoked Salmon						

Roast Turkey						
Harvest Home Nut Roast						
Braised Feather Blade						
Pan-Fried Sea Bass						
Vegetable Wellington						
Pan-Fried Duck Breast						

Kinder Bueno Cheesecake						
Apple Crumble						
Lemon & Raspberry Posset						
Baileys Profiteroles						
Christmas Pudding						