

LUNCH BOOKING FORM

Name:.....

Tel:

Email:.....

Date of party:

Time: Number in party:

Sub-total: Deposit paid:

Total due:.....

NAME						

STARTERS

Feta and spinach croquettes						
Brussels sprout and chorizo hash						
Minestrone soup						
Walnut and beetroot salad						

MAINS

Roast Turkey						
Harvest Home Nut Roast						
Chicken Ballentine						
Red lentil cottage pie						
Beef bourguignon						

DESSERT

Christmas Pudding						
Apple and mincemeat pie						
Chocolate and cherry brownie						
Ferrero Rocher cheesecake						

CHRISTMAS LUNCH Menu

STARTERS

Feta and spinach croquettes
with a roasted pepper dip (V, Vg, G)

Brussels sprout and chorizo hash
topped with fried egg (G)

Minestrone soup (V, Vg)

Walnut and beetroot salad
with crumbled Wensleydale (V, G)

MAINS

Roast turkey with all the trimmings (G)

Harvest Home nut roast (V, Vg, G)

Red lentil and mixed bean cottage pie
with roasted root vegetables. (V, Vg, G)

Beef bourguignon with roasted new potatoes (G)

DESSERT

Christmas pudding (V, Vg, G)

Apple and mincemeat pie (V, Vg, G)

Dark chocolate and cherry brownie. (V)

Ferrero Rocher cheesecake (V)

*These dishes can be made vegetarian (V), vegan (Vg) or gluten free (G)
Please can any allergies please be noted on booking forms*



Dine with us
this Christmas

The Harvest Home

Christmas Menu 2025

CHRISTMAS DINNER

Available from 1st - 23rd December
From 5pm

2 COURSES £28

3 COURSES £30

To secure your booking you will need to pay
£10 per person non-refundable deposit, along
with filling in the attached pre-order form

CHRISTMAS LUNCH

Available from 1st - 23rd December
Available 12-4pm

1 COURSE £18

2 COURSES £21

3 COURSES £26

To secure your booking you will need to pay
£10 per person non-refundable deposit, along
with filling in the attached pre-order form

CHRISTMAS DINNER MAINS Menu

STARTERS

- Minestrone soup (V, Vg)
- Turkey arancini with a smoked bacon
and tomato sauce
- Korean bbq pork belly with pickled slaw
- King prawn pil pil with crusty bread (G)
- Cajun roasted corn ribs with garlic mayo (V, Vg, G)

MAINS

- Roast turkey with all the trimmings (G)
- Harvest Home nut roast (V, Vg, G)
- Tuscan style salmon in a creamy garlic, spinach
and sundried tomato sauce (G)
- Aubergine parmigiana with pilaff rice (V, Vg)
- Confit duck leg with dauphinoise potatoes
and redcurrant jus (G)
- Braised short rib of beef with Dijon mashed potatoes
and honey roasted veg (G)

DESSERT

- Christmas pudding (V, Vg, G)
- Mini donuts with warm chocolate ganache (V, Vg)
- Trillionaires tart with salted caramel
ice cream (V, Vg, G)
- Baileys yule log (V)
- Ferrero Rocher cheesecake (v)

*These dishes can be made vegetarian (V), vegan (Vg) or gluten free (G)
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DINNER BOOKING FORM

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NAME						

STARTERS

Minestrone soup						
Turkey arancini						
Korean bbq pork belly						
King prawn pil pil						
Cajun roasted corn ribs						

MAINS

Roast Turkey						
Harvest Home Nut Roast						
Tuscan style salmon						
Aubergine parmigiana						
Confit duck leg						
Confit duck leg						

DESSERT

Christmas Pudding						
Mini donuts						
Trillionaires tart						
Baileys yule log						
Ferrero Rocher cheesecake						