

CHRISTMAS DAY

AT

THE *New Harp* INN

To Begin

Roasted Butternut Squash Soup, with Toasted Sunflower seeds, Warm bread & bacon Snippets

Our Starters

Chicken & Pistachio Terrine, wrapped in Leeks, chef's chutney, rocket leaves and toasted croutes

OR

Peat Whiskey Gravavlax Salmon, cucumber pearls, horseradish mousse, brown bread & butter

OR

Chicory, Walnut & Stilton Salad, pickled pears, grain mustard dressing

The Main Event

Herefordshire Turkey Parcels, white & dark meat, sage & apricot stuffing,
pigs in blankets, Chateau potatoes, cranberry sauce, Pan gravy

OR

Entrecôte of Beef, dauphinoise Potatoes, roasted carrots, Parsnips,
bacon button mushrooms and baby onions, horseradish pudding, red wine jus (GF)

OR

Chef's Market Fish, Pomme Anna, Wilted Spinach, bean cassoulet,
Lemon & Chablis Butter Sauce (GF)

OR

Mushroom & Spinach Medley, encased in shortcrust pastry,
fondant potato, roasted carrot, cauliflower puree (Vegan)

Accompanied by traditional vegetables

The Final Course

Christmas Pudding with Brandy Sauce

OR

Seville Orange Sponge with Cointreau Mascarpone

OR

Dark Chocolate & Griotine cherry tart, White chocolate & Cherry Ice cream

OR

Christmas Cheese selection, served with celery, grapes,
biscuits and a glass of port (£3 supplement)

Adults £72.00

Children (under 11's) £30.00 (main course & dessert)

£20 Non-refundable deposit required per person at time of Booking

Please make all bookings with Belinda, Joanne & Jason

Tel: 01432 840900

www.thenewharpinn.co.uk