

# CHRISTMAS DAY MENU

## STARTERS

### **Beetroot Cured Salmon Tartare**

Pickled Cucumber & Red Onion,  
Horseradish Mayonnaise and Focaccia Toasts (gfa)

### **Wild Mushroom, Mozzarella & Toasted Walnut Croquette**

With Truffle Mayonnaise and Toasted Hazelnuts (v)

### **Pressed Duck, Pheasant & Pork Belly Terrine**

accompanied by Mulled Apple Sauce and Toasted Brioche (gfa)

### **Parsnip & Apple Soup**

with a Mini Loaf & Butter (v,gfa)

## MAIN COURSES

### **Traditional Roast Turkey**

Roast Potatoes, Mashed Potato, Pigs in Blankets, Chestnut & Cranberry Stuffing,  
Winter Vegetables, Turkey Gravy and Yorkshire Pudding

### **Roast Venison Steak**

Parsnip & Potato Rosti, Spinach, Chanterelle Mushrooms, with a Port & Juniper Gravy (gf)

### **Pan Roast Halibut**

Lemon-Herb Potato Fondant, Roasted Vegetables and Crab Bisque

### **Field Mushroom, Yorkshire Blue & Butternut Squash Wellington**

with Sweet Potato Gratin, Pea Puree and a Coriander Butter Sauce (v)

## DESSERTS

### **Christmas Pudding**

And Brandy Sauce (v)

### **Artisan Cheeseboard**

With Grapes, Celery, Fig Chutney, local cheeses and Biscuits

### **Rum Baba**

With Crème Chantilly and a Spiced Rum Syrup (v)

### **Dark Chocolate Torte**

Accompanied by Honeycomb and an Orange Choc Chip Ice Cream (v)

### **Raspberry & White Chocolate Trifle**

Raspberry Jelly, White Chocolate Mousse, Fresh Raspberries and Whipped Cream (v)

**Vegan options available on request**

**Adults £70 per person,  
Children 3-12 years £35 per person**



v ~ vegetarian    vg ~ vegan    vga ~ vegan alternative available  
gf ~ gluten free    gfa ~ gluten free alternative available

# CHRISTMAS DAY MENU

## BOOKING FORM

Please return with 7 days of making your booking.

**NAME OF ORGANISER** \_\_\_\_\_

**TELEPHONE NUMBER:** \_\_\_\_\_

**EMAIL ADDRESS** \_\_\_\_\_

**TIME OF BOOKING:** \_\_\_\_\_

**NUMBER IN PARTY:** \_\_\_\_\_

I confirm I have paid a deposit of £10 per person for \_\_\_\_\_ people. You will be sent a link via your email or mobile number to electronically pay your deposit and final balance. This form can be completed and sent back electronically, if that is more convenient.

Full payment and menu choices will be provided to The Harts Head Hotel by Wednesday 11th December 2024 (14 days prior to the event).

### **Terms and Conditions:**

Our menu descriptions do not include all ingredients. Please be aware that all our dishes are prepared in a kitchen where nuts and other allergens are present. We cannot guarantee that any food item is completely free from all allergens. Full allergen and nutritional information is available from any member of staff.

### **Conditions of Booking:**

A £10 per person non-refundable deposit is required within 7 days of making your provisional enquiry, to secure your booking. Bookings without a deposit after this time, will be cancelled without notice. Full payment and menu choices are required 14 days prior to your booked event. No refunds will be processed after this point. On receipt of your deposit, you will be given a pre-order form to complete with your menu choices and final payment date confirmed. Please speak to a member of the team, if you require any further information

Please sign below to confirm you have read and understood the above information:

**Print:** \_\_\_\_\_

**Sign:** \_\_\_\_\_

**Date:** \_\_\_\_\_



# CHRISTMAS DAY MENU

## PRE-ORDER

Please return Pre-Order & Final Payment, no later than  
Wednesday 11th December 2024

	STARTERS				MAINS				DESSERTS				
Name	Salmon Tartare	Mushroom Croquette	Duck Terrine	Soup	Turkey	Venison	Halibut	Mushroom Wellington	Christmas Pudding	Cheese	Rum Baba	Chocolate Torte	Trifle

