



HARLOWS HIDDEN TREASURE

CHRISTMAS DAY 2018

Amouse Bouche

Naturally Smoked Haddock Croquette piquillo pepper sauce, chorizo crisp

Starters

Simmental Steak Tartare fried duck egg, game chips & toasted focaccia

Smoked Ham Hock Terrine piccalilli, toasted focaccia

Scottish Oak Smoked Salmon grilled asparagus, lemon curd & watercress

Handpicked Crab on Toast white crab meat, brown crab mayo, chilli, lime & coriander

Mains

Hertfordshire Free Range Roast Turkey

wrapped in bacon and stuffed with farmhouse sausage meat
roast potatoes, Yorkshire pudding, buttered carrots & sprouts

Hertfordshire Red Deer, boulangere potatoes & blackberries

Whole Baked Lemon Sole, brown shrimps, samphire & lemon sauce

vegetarian option available on request

Puddings

Date & Ginger Cake Just Dawlicious cinnamon ice cream

Suffolk Christmas Pudding Brandy cream

Spiced Williams Poached Pear Mince pear ice cream

Just Dawlicious Clementine ice cream & biscotti

British Cheese Board British cheese selection, crackers, Green tomato chutney

Tea, coffee & Mince pies

£90 per person

Children under 10 £60 (*same menu, smaller portions*)

To book - 01279 424 180

Open 12 – 3 Sitting from 12, food will be served from 12.30

We Source Locally Where We Can

Meat & Poultry, Bridget B's, Sacombe Farm, Nr Hertford; **EGGS**, East End Farm, Roydon; **SAUSAGES** are made by Jason and Danny at The Churchgate Sausage Shop; Amwell Farm supply our **FRUIT** and **VEGETABLES**; Our **FISH** and **SEAFOOD** is supplied by Stickleback in Welham Green, Rapeseed oil by Duchess farms, Sawbridgeworth; **Dawlicious Ice Cream**, made by Claire herself on the family run farm in Hertford Heath.
