

HARLOWS HIDDEN TREASURE

CHRISTMAS DAY 2019

Aperitif

White Peach Bellini

Starters

Severn & Wye Smoked salmon, beetroot, horseradish & watercress

Broccoli Soup, Blue Monday & pickled shallot

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

Rosary English Goats cheese, pear, hazelnuts & chicory

Seared Scallops, hummus & zaa,tar

Mains

Hertfordshire Free Range Roast Turkey

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

Simmental Roast Beef Sirloin, potato dauphinoise, spinach & parsnips crisps (*served medium*)

South Coast Hake, smoked salmon, brown shrimps & broad beans & colcannon

Handmade Squash ravioli, sage butter & pine nuts

Puddings

Sticky Toffee Pudding Just Dawlicious ice cream

Suffolk Christmas Pudding Brandy cream

Clementine Cheese Cake rum & raison ice cream

British Cheese British cheese selection, toasted focaccia, Green tomato chutney

Tea, coffee & mince pies

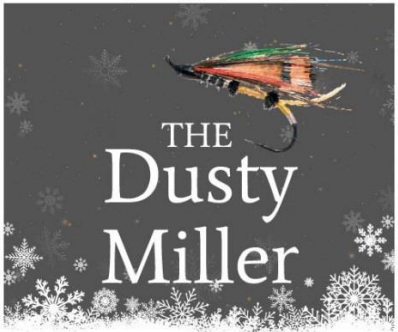
£90 per person

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

To book - 01279 424 180

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.



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Reservation form

Name of booking:
Contact number:
Email address:
Number in party:	Adults Children.....

Name	Steak tartare	Soup	Goats cheese	Smoked salmon	Prawn cocktail	Roast turkey	Sirloin (served med)	Halibut	Ravoli	Sticky Toffee Pud	Cheesecake	Christmas pud	Cheese board
Total													

Please fill in your pre-order above. Please also let us know of any dietary requirements.