

CHRISTMAS MENU

Starters

BUFFALO MOZZARELLA oven roasted tomatoes, basil pesto & rocket (GF)

SMOKED MACKEREL potato salad, horseradish & watercress (GF)

CHICKEN LIVER PARFAIT piccalilli & toasted focaccia

DEVON CRAB focaccia toast, siracha mayo

Mains

HERTFORDSHIRE FREE RANGE ROAST TURKEY pigs in blanket, roast pots, Yorkshire pudding, buttered carrots & sprouts (can be GF)

8OZ DRY AGED RIB-EYE vine tomatoes, watercress & house cut chips (*supp £10)

SOUTH COAST HAKE FILLET potato terrine, shaved fennel & sprouting broccoli (GF)

TAGLIATELLE chestnut mushrooms, spinach & pumpkin seeds (VE)

Puddings

WILLIAMS POACHED PEAR Just Dawlicious cinnamon ice cream, chocolate sauce (GF)

VANILLA PANA COTTA mango, coconut crumb & meringue

SUFFOLK CHRISTMAS PUDDING brandy cream

CHOCOLATE MOUSSE Salted caramel, brownie pieces, meringues & crumble (can be GF)

add a cheese board course to share –£6.50 pp

10% discretionary gratuity will be added to your final bill.

All tips are distributed equally to all staff on duty

VE = vegetarian GF = suitable for Celiac

£15 deposit payable to confirm booking (not refundable)

Pre-order required minimum 7 days before booking

£29.95 3 COURSES * (steak supplement*)

£23.95 2 courses * (steak supplement*)

Menu available from Wednesday 2 December - 24 December
(including Christmas eve)

CHRISTMAS OPENING HOURS

Christmas Eve 12 – 3.30

Xmas Day – 12 – 3.30

26 December – 5 January – Annual holiday

Please advise at the time of your pre-order if you or anybody in your party have an allergy or any special dietary requirements. Adjustments cannot be made on the day.

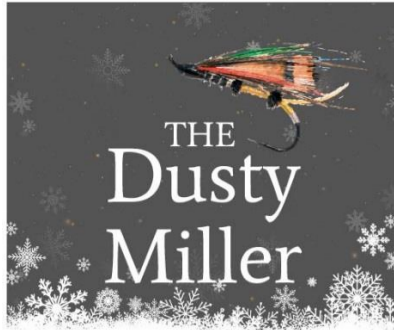
Please note that allergens are used on the premises in a shared workspace with shared equipment.

Gluten is used on the premises in a shared workspace with shared equipment.

September 2020

We proudly source locally and use local businesses

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.



HARLOWS HIDDEN TREASURE

Reservation form

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

Name	Mozzarella	Mackerel pate	Chicken liver parfait	Devon crab	Roast turkey	Rib-eye	Hake	tagliatelle	Poached pear	Panna cotta	Christmas pud	Chocolate mousse
Total												

Please fill in your pre-order above. Please also let us know of any dietary requirements.
 Please send us your pre-order 2 weeks before your reservation date.

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