

CHRISTMAS MENU 2021

STARTERS

GARLIC & THYME ROASTED PORTOBELLO MUSHROOMS, sourdough toast, balsamic aioli

SMOKED MACKEREL & HORSERADISH PATE, lightly pickled cucumber & watercress

PAN ROASTED TIGER PRAWNS garlic & parsley butter

CHILLI & FENNEL LAMB Meatballs Goan curry sauce

MAINS

HERTFORDSHIRE FREE RANGE ROAST TURKEY pigs in blanket, roast pots, Yorkshire pudding, roasted carrots & sprouts

MIXED MUSHROOM, SQUASH & CALVO NERO PIE roast pots, Yorkshire pudding, roasted carrots & sprouts

PAN ROASTED SOUTH COAST HAKE, Cornish jazzy potatoes, charred sweetcorn, broccolini & fennel

DUCK BREAST (*served pink*), anna potatoes, baby beets & blackberries

ROASTED CELERIAC STEAK, cauliflower, broccolini & hand rolled gnocchi

8OZ DRY AGED RIB-EYE vine tomatoes, watercress & house cut chips (**supp £12*)

DESSERTS

CHOCOLATE MOUSSE Salted caramel, brownie pieces, meringues & crumble

LEMON POSSET hazelnut crumble, meringues

SUFFOLK CHRISTMAS PUDDING brandy cream

ROCKSTAR BLACK BOMBER CHEDDAR crackers, apple & chutney

add a cheese board course to share –£7.50 pp

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

All tips are distributed equally to all staff on duty

£15pp deposit payable to confirm booking (non-refundable)

Pre-order required 7 days before

£29.95 3 Courses

£23.95 2 Courses

CHRISTMAS OPENING HOURS

Menu available every Wednesday to Saturday in December

Christmas Eve– Sunday 2 January : CLOSED

Reopen 5 January 2022

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.

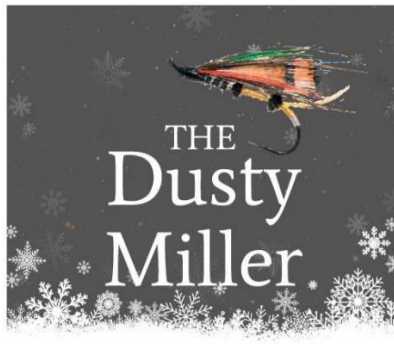
Please note that allergens are used on the premises in a shared workspace with shared equipment.

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

PRE-ORDER FORM

Name of booking:
Contact number:
Email address:
Number in party:

Name	Mushroom on sourdough	Smoked mackerel	Tiger prawns	Lamb meatballs	Roast turkey	Veggie pie	Duck breast	Celeriac steak	Hake	Rib-eye	Chocolate mousse	Lemon posset	Christmas pud	cheese
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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