



HARLOWS HIDDEN TREASURE

Festive Menu

Menu available from Tuesday 25 November – 22 December

Starters

Scottish Oak Smoked Salmon golden beetroot, lemon curd & watercress

Grilled Goats Cheese fig & walnut salad

Farmhouse Pork Terrine, green tomato chutney sea salt & thyme toasted focaccia

Cod Goujons & tartare

Mains

Hertfordshire Free Range Roast Turkey

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

8oz Simental Ribeye Steak *

seasoned skinny fries and roasted cherry tomatoes on the vine (£6 supp*)

Pan Fried Scottish Salmon Fillet pepperonata, chickpeas, basil & vierge sauce

Hand Rolled Gnocchi Portobello mushroom, spinach, garlic & parsley

Puddings

Williams Poached Pear Just Dawlicious cinnamon ice cream, chocolate sauce

Salted Caramel Panna Cotta pistachio crumb

Suffolk Christmas Pudding brandy cream

Mini Chocolate Mousse salted caramel and single espresso

10% discretionary gratuity will be added to your final bill. All tips are distributed equally to all staff on duty

Feeling indulgent add a cheese board course to share – from £8.50

Tuesday to Friday lunch 2 course £16 * 3 course £20 *
Tuesday to Saturday Evening 2 courses £20* course £26 *
Boxing day 3 courses £50*
Includes Christmas crackers
£10 non-refundable deposit payable to confirm booking
Pre-order required

Christmas Opening Hours
Monday 24 December CLOSED
Xmas Day – 12 – 4
Boxing day - 12 – 4
27 – 30 December usual opening hours
1 – 6 January – ANNUAL CLOSURE -

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.