

HARLOWS HIDDEN TREASURE

### ***Festive Menu***

*Menu available from Tuesday 26 November – 20 December*

#### ***Starters***

- Buffalo Mozzarella, Blood Orange**, serrano ham & rocket (GF)
- Smoked Mackerel** & dill pate, cucumber & focaccia toast
- Toast Skagen** Swedish style Greenland prawns on toast)
- Severn & Wye Oak Smoked Salmon** golden beetroot, horseradish & watercress (GF)
- Cauliflower soup**, parsley, paprika & black pepper (GF, V, VE)

#### ***Mains***

- Hertfordshire Free Range Roast Turkey** pigs in blanket, roast pots, Yorkshire pudding, buttered carrots & sprouts (can be GF)
- Braised Feather Blade** seasoned house chips & crispy kale (GF)
- South coast Hake Fillet** potato terrine, shaved fennel & sprouting broccoli (GF)
- Handmade gnocchi**, Chestnut mushrooms, spinach & pumpkin seeds (V, VE)

#### ***Puddings***

- Williams Poached Pear** Just Dawlicious cinnamon ice cream, chocolate sauce (GF, can be V on request)
- Vanilla Panna Cotta** passion fruit curd, coconut crumb (can be GF)
- Suffolk Christmas Pudding** brandy cream
- Mini Chocolate Mousse** salted caramel and single espresso (GF)

Feeling indulgent? Why not have a White Peach Bellini to toast your lunch £6.00  
add a cheese board course to share – from £8.50

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

All tips are distributed equally to all staff on duty

**V = Vegan, VE = vegetarian, GF = suitable for Celiac**

**Tuesday to Saturday** 2 courses £20 3 course £26

**Boxing day** 3 courses £50

**Includes Christmas crackers**

*£10 non-refundable deposit payable to confirm booking*

*Booking and pre-order required*

**Christmas Opening Hours**

**Monday 23 & 24 December** CLOSED

**Xmas Day** – 12 – 5

**Boxing day** - 12 – 5

27 – 29 December usual opening hours

**31<sup>st</sup> December – 5 January – ANNUAL CLOSURE -**

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.

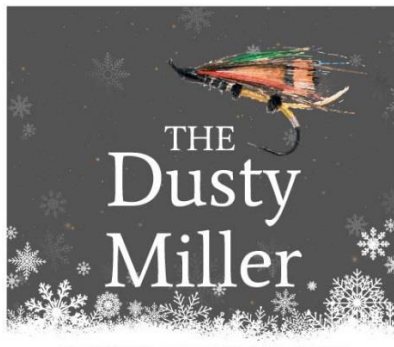
Please note that allergens are used on the premises in a shared workspace with shared equipment.

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

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**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.



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### Reservation form

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

Name	Mozzarella	Mackerel pate	Toast Skagen	Salmon	Roast turkey	Feather blade	Hake	gnocchi	Poached pear	Panna cotta	Christmas pud	Chocolate mousse
<b>Total</b>												

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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