



A Harry's

CHRISTMAS FAYRE
NOVEMBER
MENU

CHRISTMAS FAYRE MENU

Monday 16th November - Friday 27th November

LUNCH

(12noon-5pm)

2 Course **£29.95** 3 Course **£34.95**

DINNER

(5pm-10pm)

2 Course **£34.95** 3 Course **£39.95**

STARTERS

Leek, Spinach and Potato Soup

Served with Crusty Bread

Deep-fried Breaded Camembert

With Raspberry Coulis

Mushroom Bruschetta

Toasted Italian Bread, Mushroom, Chilli, Garlic & White Wine with a hint of Cream & Parsley

Prawn Cocktail

With Brandy flavoured Marie Rose Sauce

Posh Potato Skins

With Garlic Mayo

Italian Chicken Liver Pâté

Crumbly Pâté flavoured with Brandy & Herbs.
Served with Toasted Bread

MAIN COURSES

Roast Turkey Breast

Served with a Stuffed Leg Roulade, Pigs in Blankets, Duck Fat Roast Potatoes, Brussels Sprouts, Carrots, Parsnip and a Rich Turkey Gravy

Slow Braised Beef Featherblade

With Baby Onions, Pancetta & Carrot Thyme Jus
Served with Creamy Mash & Vegetables

Harry's Ravioli

With Roasted Red Pepper & Goats Cheese in a Tomato & Cream Sauce with a hint of Chilli

Harry's Cheeseburger

Served with Harrys Slaw and Fries

Vegetarian/Vegan Wellington

Served Roast Potatoes and Vegetables
in a Vegetarian/Vegan Creamy Mushroom Sauce

Pan Fried Salmon

Served with Seasonal Vegetables, Crushed New Potatoes and Hollandaise Sauce

Slow Cooked Pork Belly

Served with Crackling and a Sage Jus, Vegetables and Creamy Mash

Fish and Chips

Served with Chunky Chips, Mushy Peas and Tartar Sauce

DESSERTS

Traditional Christmas Pudding

Served with a Rich Brandy Sauce

Sticky Toffee Pudding

With Butterscotch Sauce & Vanilla Ice Cream

Apple Crumble

Served with Custard

Lemon Cheesecake

Served with Fresh Berries & Raspberry Coulis

or Pink, White or Black Sambuca Shot

All our dishes may contain traces of nuts, wheat and egg. All food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Fish may contain small bones. All weights of our meat are approximate uncooked. For any allergies, dietary restrictions or preferences, please inform a member of staff before ordering, full allergen information is available on request.

An optional 10% service charge is added to all restaurant bills.