

The Harwood Arms

Sunday 7th January

Snacks

Venison Scotch Egg...9
Glamorgan Vegetarian Scotch Egg...9
Potato Crisps with Cod Roe...8

Starters

Venison Pâté en Croûte
Hedgerow Jelly, Mustard Fruit & Pistachio

Warm Onion Tart
Quickes Goats Cheese, Worcestershire and Shallots

Grilled Tongue of Red Deer
Quince, Aged Vinegar and Beetroot

Roast for 2 to Share

Sirloin of Belted Galloway
Horseradish Cream
(£7.5 supplement per person)

Loin and Jowl of Cumbrian Pork
Apple Sauce



Slow Cooked Fallow Deer Shoulder
Wrapped in Bacon
Honey and Mustard Glaze

Roast Cornish Monkfish
Brown Crab Sauce

*Served with Yorkshire Puddings, Roast Potatoes,
Baked Carrots, Cauliflower Cheese and Greens*

Pudding

Apple Parfait
Shortbread, Hazelnuts and Sherry

Plum Ripple Ice Cream
Caramelised Pastry, Almond Cream and Camomile

Custard Flan
Quince and Crème Fraîche

Selection of Cheese
Tunworth, Lincolnshire Poacher, Beauvale Blue
Crackers and Homemade Chutney

3 Courses for £65.00

A discretionary 12.5% gratuity is added to all bills.

Vegetarian menu provided upon request

Please ask your waiter about any dietary restrictions.