FESTIVE MENU*





Available 12th November to 31st December 2024, excluding Christmas day and Boxing day



TOMATO SOUP

Garnished with cream, pea shoots and served with a bread roll

Vegan option available 🚾

CHICKEN FRIES

With BBQ sauce

MAINS

CHRISTMAS DINNER

Choose from hand-carved turkey or half rotisserie chicken

With sage & onion seasoned roast potatoes, a Cumberland pig in blanket, fresh roasted carrots, broccoli and garden peas, a pork & sage stuffing ball, Yorkshire pudding, cranberry sauce and gravy

Go Large turkey or rotisserie chicken with a vorkie and a pork & sage stuffing ball +£2

FILLET OF SALMON[†]

Grilled salmon fillet with a hollandaise sauce, spring onion mash, broccoli & garden peas

OYSTER MUSHROOM GALETTE (1)

A shortcrust savoury mushroom tart with ovster, button and porcini mushrooms, served with fresh roasted carrots, broccoli and garden peas and a smoked paprika and tomato sauce

CRANBERRY HOT SWEET & SOUR RIBS

Our famous slow-cooked pork ribs, glazed with cranberry hot & sour sauce, served with slaw. seasoned chips and our honey drizzled corn bread

DESSERTS

SUNDAE BEST

Drizzled with your choice of sauce and a sugar wafer cone Vegan Sundae Best available with vanilla iced dessert 🚾

BRAMLEY APPLE PIE

Served with vanilla custard V, vegan custard Ve, real dairy Ice cream V, or vegan vanilla iced dessert W

CHRISTMAS PUDDING* O

Served with your choice of brandy sauce* or vanilla custard

OVEN-BAKED MUSHROOMS

In a cheesy sauce with mature Cheddar & pea shoots. served with garlic bread

KING PRAWN COCKTAIL

King prawns in Thousand Island dressing, rippled with our famous Red Devil sauce. Served on shredded lettuce with a bread roll

FESTIVE CRANBERRY & PULLED TURKEY DIRTY BURGER

6oz# beef burger and hash brown, topped with seasoned pulled turkey and sweet dill pickle, cheese sauce and cranberry sauce in a toasted brioche style bun with baby gem lettuce and tomato. Topped with a Cumberland pig in blanket and served with seasoned chips

FESTIVE CHICKEN CRUNCH DIRTY BURGER

Crispy Southern Fried chicken fillets loaded with mozzarella & camembert bites and cranberry sauce in a toasted brioche style bun with baby gem lettuce, mayo and tomato. Topped with a Cumberland pig in blanket and served with seasoned chips and chicken gravy

10oz# SIRLOIN STEAK (+ SUPPLEMENT)

21-day aged 10oz# Sirloin steak served with seasoned chips, mushroom, tomato, onion rings and a beef dripping gravy

GLAZED CHOUX BUN

Soft buttery choux pastry coated with an original glaze packed with white chocolate mousse and topped with dairy ice cream, strawberries and berry sauce

GINGERBREAD & CARAMEL PROFITEROLE SUNDAE

Real dairy ice cream swirled with gingerbread salted caramel sauce and topped with salted caramel

STARTERS

TOMATO SOUP @

Served with a bread roll

TEMPURA PRAWN COCKTAIL

Crispy tempura prawns on a bed of lettuce served with Thousand Island dressing and a bread roll

OVEN-BAKED MUSHROOMS

In a cheesy sauce with mature Cheddar & pea shoots, served with garlic bread

CHICKEN FRIES

With BBQ sauce dip

MAINS

HAND-CARVED TURKEY

With roast potatoes, a Cumberland pig in blanket, fresh roasted carrots, broccoli and garden peas, a pork & sage stuffing ball, Yorkshire pudding, cranberry sauce and gravy

GRILLED CHICKEN BREAST

With roast potatoes, a Cumberland pig in blanket, fresh roasted carrots, broccoli and garden peas, a pork & sage stuffing ball, a Yorkshire pudding, cranberry sauce and gravy

FESTIVE SMASHED BURGER @

Smashed Beyond Burger® topped with a Cathedral City® plant-based slice, hash brown and onion rings with sweet dill pickle in a toasted brioche style bun with baby gem lettuce and tomato

DESSERTS

SUNDAF BEST

Drizzled with your choice of sauce and a sugar wafer cone

Vegan Sundae Best available with vanilla iced dessert ve

FRESH FRUIT BOWL @

Fresh strawberries, blueberries, banana & melon

BELGIAN CHOCOLATE BROWNIE

Served with Belgian chocolate sauce

Kids' menu is for aged 12 and under



CHRISTMAS DAY

For last available booking time please check with your preferred site or check Harvester.co.uk

Kids' menu is for aged 12 and under

TEMPURA PRAWN COCKTAIL

Crispy tempura prawns on a bed of lettuce served

With roast potatoes, a Cumberland pig in blanket,

roasted carrots and parsnips, broccoli, and garden

peas, a pork & sage stuffing ball, Yorkshire pudding,

BBQ chicken melt, topped with our crispy chicken

guarter rack of ribs glazed with BBQ sauce, slaw

fries and a Cumberland pig in blanket, with a

A 4oz# rump steak and a guarter rack of ribs

Smashed Beyond Burger® topped with a Cathedral

City® plant-based slice, hash brown and onion rings

with sweet dill pickle in a toasted brioche style bun

Vegan Sundae Best available with vanilla iced dessert 🚾

Real dairy ice cream swirled with Belgian chocolate

sauce and topped with Oreo® biscuit crumb, crack-

Fresh strawberries, blueberries, banana & melon

glazed with BBQ sauce, served with chips,

BELGIAN CHOCOLATE BROWNIE

Drizzled with your choice of sauce and a

a-mac sauce and two Viscount® biscuits

Served with Belgian chocolate sauce

FESTIVE SMASHED BURGER @

with baby gem lettuce and tomato

with Thousand Island dressing and a bread roll

STARTERS

Served with a bread roll

TOMATO SOUP @

CHICKEN FRIES

With BBQ sauce din

HAND-CARVED TURKEY

cranberry sauce and gravy

STEAK & RIB COMBO

mushroom and tomato

DESSERTS

SUNDAE BEST

VISCOUNT® BISCUIT

CHOCOLATE SUNDAE

FRESH FRUIT BOWL @

sugar wafer cone

BBQ CHICKEN & RIB COMBO

and our honey drizzled corn bread

MAINS



STARTERS

WINTER ROOT VEGETABLE SOUP

Garnished with cream, pea shoots and served with a bread roll

Vegan option available 🚾

CRISPY MOZZARELLA & CAMEMBERT BITES* O

Served with cranberry, orange & *miso sauce and pea shoots

FESTIVE SEAFOOD TRIO

Smoked salmon, tempura prawns & prawn cocktail all served with red French devil dressing and bread roll

CAESAR SALAD WITH CHICKEN FRIES

Our twist on a classic; Caesar salad with crispy chicken fries and tender baby gem lettuce, sprinkled with bacon flavour bits, herby croutons and sage & onion sprinkles

MAINS

HAND-CARVED TURKEY

With sage & onion seasoned roast potatoes, a Cumberland pigs in blankets, roasted carrots and parsnips, broccoli, sprouts and garden peas, a pork & sage stuffing ball. Yorkshire pudding, cranberry sauce and gravy

FILLET OF SALMON†

Grilled salmon fillet with a Champagne butter sauce. served with prawns, spring onion mash, roasted carrots and parsnips, broccoli, and garden peas

STEAK & RIB COMBO

Choose from a 21-day aged 10oz# Sirloin or

12oz# Ribeve steak paired with a half rack of Bourbon* glazed ribs. Served with seasoned chips, onion rings, a Bourbon* sauce dip and our honey drizzled corn bread

TENDER BEEF FEATHERBLADE

Slow-cooked beef featherblade, meltingly tender and full of flavour. Served on a bed of mashed potato with roasted carrots and parsnips, broccoli, sprouts and garden peas, with a beef dripping gravy

SPINACH & MUSHROOM PITHIVIER*

Crisp puff pastry filled with onion, wilted spinach and mushrooms, served with roasted carrots and parsnips, broccoli, sprouts and garden peas and a tomato & smoked paprika sauce



DESSERTS

VISCOUNT® BISCUIT CHOCOLATE SUNDAE

Real diary ice cream swirled with Belgian chocolate sauce and topped with Oreo® biscuit crumb, crack-a-mac sauce and three Viscount® biscuits

CHRISTMAS PUDDING*

Served with your choice of brandy sauce* or vanilla custard

BRAMLEY APPLE PIE @

Served with vanilla custard v, vegan custard v. real dairy Ice cream **v**, or vegan vanilla iced dessert **v**

LEMON MERINGUE ROULADE

A lemon sponge wrapped in meringue, delicately balanced with tangy lemon sauce, topped with fluffy cream and strawberries

CARAMELISED BISCUIT CHOUX BUN

The ultimate sweet dessert. Soft buttery choux pastry coated with a caramelised biscuit glaze and oozing with white chocolate mousse. Topped with dairy ice cream and toffee sauce

TO FINISH

TEA OR COFFEE & A CHOCOLATE MINT CRISP •









