H A R C O U R T A R M S

Christmas Day Lunch 2024 £120 per person

Canapés: Caviar devilled egg Crab & chilli hash brown Oxtail croquette

Severn & Wye smoked trout, prawns & Marie Rose sauce, baby gem & cucumber salad, Mark's Cotswold Bakery rye bread & salted butter

Roast Kelly Bronze turkey, confit leg croquette, onion & sage stuffing, pig in blanket Duck fat roast potatoes, confit garlic & thyme Buttered savoy cabbage, peas & sprouts Honey & star anise carrots & parsnips Braised red cabbage & apple Boats of turkey gravy

Christmas pudding, clotted cream, brandy caramel

British cheese, crackers, quince jelly & grapes

Tea & coffee, mince pie petit-fours

Please let us know if you have any allergy or dietary requirements when booking. A discretionary 12.5% service charge will be added to your bill

H A R C O U R T A R M S

Christmas Day Lunch 2024 Vegetarian Menu £120 per person

Canapés: Devilled egg Sour cream & chive hash brown Truffle cheese croquette

Braised chicory, clementine & walnut salad, Mark's Cotswold Bakery rye bread & salted butter

Mushroom, chestnut & thyme pithivier Roast potatoes, confit garlic & thyme Buttered savoy cabbage, peas & sprouts Honey & star anise carrots & parsnips Braised red cabbage & apple Wild mushroom gravy

Christmas pudding, clotted cream, brandy caramel

British cheese, crackers, quince jelly & grapes

Tea & coffee, mince pie petit-fours

Please let us know if you have any allergy or dietary requirements when booking. A discretionary 12.5% service charge will be added to your bill