



THE
PANDORA
HOTEL • BRASSERIE • BAR

CHRISTMAS MENU 2026



HAROLD'S
BRASSERIE & BAR

LUNCH 12 NOON – 2.30PM / DINNER 6PM – 9PM

AVAILABLE 1ST – 19TH DECEMBER

2 COURSES £32 / 3 COURSES £39

INCLUDES WELCOME DRINK, TEA / COFFEE AND MINCE PIES

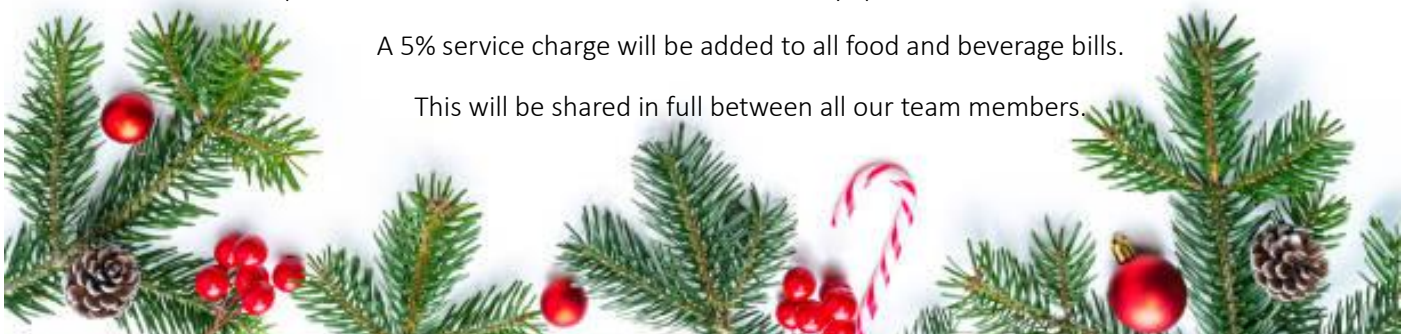
For all tables of 5 or more:

A non-refundable deposit of £5 per guest is required at time of reservation.

A pre-order must be received a minimum of 5 days prior to the reservation.

A 5% service charge will be added to all food and beverage bills.

This will be shared in full between all our team members.



STARTERS

Smoked Salmon & Crab Cannelloni G D*
Pickled fennel, apple batons, Marie Rose, crevette

Ham Hock Terrine G D
Rocquette spicy apple chutney, crispy Parma ham

Salt-baked Carrots V D
Pine nut & black quinoa crumb, roasted garlic aioli

Smoked Duck Salad G D
Clementine, crispy duck, hoisin sauce

Chef's Soup of the Day V G* D*

MAIN COURSES

Roast Turkey- Chestnut stuffing, pigs in blankets, cranberry sauce, turkey gravy G* D*

Roast Sirloin of Beef- Yorkshire pudding, horseradish sauce, rich red wine gravy G* D*

Our Christmas Roasts are served with Brussel sprouts and roast potatoes, Chantenay carrots & parsnips

Mixed Grilled Seafood - Cod & salmon, prawns, creamy dill sauce G* D*
Mashed potatoes, Chantenay carrots, tender stem broccoli

Grana Padano & Pickled Onion Barley Risotto V
Crispy shallots & kale, walnut, apple & sage pesto, tender stem broccoli

DESSERTS

Traditional Christmas Pudding V
Brandy sauce

Cranberry, Orange & White Chocolate Crème Brûlée G*
Home-made short bread

Apple Tarte Tatin V
Poached apple in Channel Island Indica spiced rum, vanilla ice-cream

The Pandora Artisan Cheese Selection
Peter's Yard Crackers, Grapes & Fig Relish G* £4 supplement

V Vegetarian G Gluten-free G* Gluten-free on request

Vegan options available D Dairy-free D* Dairy-free on request

Please inform a member of our team of any dietary requirements or food allergies.