



HAROLD'S
BRASSERIE & BAR

2026 CHRISTMAS MENU

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.**





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

V Vegetarian | VE Vegan | G Gluten free | D Dairy free | * Can be requested

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 G* D*

Chestnut stuffing, pigs in blankets, cranberry sauce, turkey gravy

Roast Sirloin of Beef G* D*

Yorkshire pudding, horseradish sauce, rich red wine gravy

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

Mixed Grilled Seafood G* D*

Cod & salmon, prawns, creamy dill sauce, 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