

H^ARBAR

ON 6TH

CHRISTMAS DAY

£115 PER PERSON

ON ARRIVAL

PROSECCO & CANAPÉS

STARTERS

SALMON & LOBSTER TIAN **GF**

SEAWEED SALAD, LOBSTER OIL

SMOKED VENISON FILLET **GF**

RHUBARB JAM, CRÈME FRAÎCHE DRESSING

VEGAN CREAM CHEESE MOUSSE **VG, GF**

PICKLED PEARS, GLAZED FIGS, CARAMELISED HAZELNUTS

CARPACCIO OF BEEF **GF**

SOY SHIITAKE MUSHROOMS, EGG YOLK JAM, ROCKET

MAINS

ALL SERVED WITH A SELECTION OF BABY VEGETABLES & ROAST POTATOES

ROAST BREAST OF TURKEY **GF**

WRAPPED IN BACON, CHESTNUT AND CRANBERRY STUFFING, PIGS IN BLANKETS, RED WINE GRAVY

GRILLED FILLET OF JOHN DORY **GF**

SWEETCORN PURÉE, COCKLE, SAMPHIRE AND DILL BUTTER SAUCE

BEETROOT TARTE TATIN **VG**

GLAZED SMOKED APPLEWOOD CHEDDAR, CHIVE OIL

HONEY GLAZED DUCK BREAST **GF**

CIDER POACHED PLUMS, APPLE JUS

DESSERTS

CHRISTMAS PUDDING **VG**

BRANDY CREAM SAUCE, REDCURRANTS

ASSIETTE OF BLACKBERRIES

APPLE SORBET, MACARON, MOUSSE, TART, CHEESECAKE

VEGAN CHOCOLATE & CHERRY PYRAMID **VG, GF**

CHERRY COMPOTE, TOASTED ALMONDS

LEMON PANNA COTTA **V, GF**

FRESH RASPBERRY AND TARRAGON COMPOTE

TO FINISH

COFFEE & MINCE PIES

V VEGETARIAN • **VG** VEGAN • **GF** GLUTEN-FREE

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 12.5% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE TEAM AND INDEPENDENTLY FROM THE BUSINESS.

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB