



EST 2013

HARRILD AND SONS



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FARRINGDON EC 4

CHRISTMAS MENU 2020

Starters

Smoked salmon, pickled cucumber, herbed cream cheese & toasts

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Portobello & wild mushroom tart, cep sauce, crème fraiche, hazelnuts & chives
(vegan version available)

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Chicken liver parfait, cherry compote, balsamic onions & sourdough



Mains

Roast turkey breast, pork & sage stuffing, roast potatoes, parsnips,
carrots, Brussels sprouts, pigs in blankets & gravy

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Rib eye steak, shallot & parsley butter, red wine sauce, watercress & chips

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Butternut squash & stilton pie, braised red cabbage & veggie gravy (vg)

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Seabass fillet, cauliflower puree, tenderstem broccoli,
toasted almonds, caper butter & golden raisins



Desserts

Christmas pudding with brandy cream & red berries

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Salted caramel brownie, chocolate sauce, chantilly cream & candied orange

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Apple tart, honeycomb ice cream & stem ginger

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White chocolate peanut blondie, passion fruit sorbet & candied orange (vg)

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Black cow vintage cheddar, chutney & oatcakes

£30 FOR THREE COURSES

Gluten free and allergen free options are also available. Please ask for further information.

Menu available from the 24th of November and throughout the festive period via pre-booking
with a minimum table of 2 people, and maximum table of 6 people.

To book please email info@harrildandsons.com or speak to a member of staff.