



*Christmas*

FESTIVITIES 2021



# Christmas

2021

Join us for a Christmas to remember at Harben House Hotel,  
with glittering entertainment, food and service.

Whether you are looking for a festive lunch, private party  
or a joiner party night, we have something to suit everyone  
at Harben House Hotel this festive season.



# Festive Party Nights

Available on Friday 3rd, 10th & 17th December  
and Saturday 4th, 11th & 18th December

**PRIVATE PARTIES** are also available, please ask for details

*We are experts in party planning so just dress to impress and let us do all the work. You'll enjoy a delicious three course dinner, coffee and mince pies, hats, novelties and crackers. Our DJ will then be sure to get the party started for you to dance the night away.*

Freshly baked bread roll and butter

## STARTERS

**Spiced parsnip soup**, crispy parsnips and chestnuts **(VE)**

**Ham hock, pea, and grain mustard terrine**, spiced fruit chutney and sourdough toast

**Salmon and crab with dressed leaves**, beetroot gravadlax, crab cake, mango and lime salsa

**Smoked tofu and pickled winter vegetables**, beetroot puree and chicory with orange dressing **(VE)**

## MAINS

**Traditional roast turkey**, apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, and honey roast carrots and parsnips

**Pan roast fillet of hake**, gratin potato, braised fennel, fine beans, and white wine sauce

**Mushroom, brie, hazelnut, and cranberry wellington (V)**  
buttered sprouts, roast potatoes, honey roasted carrots and parsnips

**Roasted cauliflower risotto**, toasted almonds, vegan parmesan, and dressed roquette **(VE)**

## DESSERTS

**Classic Christmas pudding**, brandy custard (gluten, nut free and vegan available)

**Belgian chocolate and orange tart**, orange anglaise and vanilla ice cream **(VE)**

**Glazed lemon tart**, raspberry sauce

**Apple tatin, caramel sauce, and all butter puff pastry**, Cornish clotted cream, toffee sauce

**Tea, coffee and mince pies** Gluten free and vegan available



# Festive Sunday Lunch

Sunday 5th, 12th and 19th December

Enjoy a three course lunch with a small gift for the children (up to 12 yrs old)

## STARTERS

**Spiced parsnip soup**, crispy parsnips and chestnuts **(VE)**

**Ham hock, pea, and grain mustard terrine**, spiced fruit chutney and sourdough toast

**Salmon and crab with dressed leaves**, beetroot gravadlax, crab cake, mango and lime salsa

**Smoked tofu and pickled winter vegetables**, beetroot puree and chicory with orange dressing **(VE)**

## MAINS

**Traditional roast turkey**, apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, and honey roast carrots and parsnips

**Pan roast fillet of hake**, gratin potato, braised fennel, fine beans, and white wine sauce

**Mushroom, brie, hazelnut, and cranberry wellington (V)**  
buttered sprouts, roast potatoes, honey roasted carrots and parsnips

**Roasted cauliflower risotto**, toasted almonds, vegan parmesan, and dressed roquette **(VE)**

## DESSERTS

**Classic Christmas pudding**, brandy custard (gluten, nut free and vegan available)

**Belgian chocolate and orange tart**, orange anglaise and vanilla ice cream **(VE)**

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**Tea, coffee and mince pies** Gluten free and vegan available



# Festive Afternoon Tea

Available 29th November - 4th January inclusive  
(Excluding 25th December)

- Fruit scones • Plain scones • Clotted cream • Raspberry jam
- Mini star mince pies • Christmas cake • Chocolate opera with happy Christmas disc
- Eggnog panna cotta snowball and Santa head

- White bread with turkey and cranberry • Granary bread with smoked salmon and cream cheese • Red cabbage, spinach, red onion, and Asian dressing wrap
- Open ciabatta sandwich with hummus and roast vegetables

**FESTIVE VEGAN AFTERNOON TEA ALSO AVAILABLE**



# Bottomless Brunch

26th December - 31st December • 1st & 2nd January

**Eggs benedict**, toasted English muffin, smoked ham, and hollandaise sauce

**Smoked salmon and scrambled free range eggs**, on toasted malted bloomer with water cress

**Vegan French toast**, berry compote and toasted nuts

**American pancakes**, crispy streaky bacon and maple syrup

**Cinnamon couscous**, cardamom oat milk and poached fruit

**Huevos rancheros**, egg, tomato, avocado, kidney beans and cheese, on top of tortilla

**All day breakfast**, 2 rashers of bacon, grilled plum tomato, grilled flat mushroom, Cumberland sausage, hash brown and two eggs either poached, fried, or scrambled



Choose one dish off the menu with a choice of either  
prosecco or draught beer bottomless for 2 hours

# Christmas Day Lunch

**A family feast without the fuss.**

*Let us take the hassle out of Christmas leaving time for you to relax with your family and friends.*

*Enjoy a complimentary arrival drink of house wine, beer or soft drink per person followed by a leisurely three course buffet lunch in our restaurant.*

## CHRISTMAS DAY BUFFET LUNCH

### STARTERS

**Butternut squash soup** served with spiced pear and croutons (v)

**Forest mushroom and tarragon terrine** with redcurrant and orange jelly (v)

**A selection of smoked and cured fish** served with horseradish crème fraîche

**Continental meat platter** served with sweet pimento stuffed olives and pickled vegetables

### MAINS

**Traditional roast turkey breast and leg, pigs in blankets,** cranberry sauce, sage and onion stuffing, roast potatoes and seasonal vegetables

**Steamed Atlantic salmon fillet**

on courgette and basil tagliatelle, light garlic sauce

**Root vegetable and chestnut suet pudding**

with roasted cherry tomato and pimento compote (v)

**Seasonal salad selection, warm rustic breads,**

olive oil, balsamic vinegar and salad dressings

### DESSERTS

**Local British cheeseboard served**

with celery, grapes, water biscuits and apricot chutney

**Christmas pudding** with brandy sauce

**White chocolate, honeycomb and Malteser cheesecake**

with a dark chocolate and Cointreau sauce

**Followed by mince pies and coffee/tea**



# New Year's Eve Celebrations

Add a touch of glamour to New Year's Eve this year.

*Start the evening with our delicious gala buffet,  
a fantastic DJ and disco and enjoy a complimentary glass of Prosecco  
or soft drink at the countdown to midnight*

## NEW YEARS EVE BUFFET

### STARTERS

**Panko breaded prawns**  
with sweet and sour dip

**Mozzarella sticks**  
with a barbeque sauce

### MAINS

**Piri piri chicken breasts**

**Spanish style chorizo and beef meatballs**  
with a tomato sauce

**Selection of woodfired flatbreads topped with either:**  
Mozzarella tomato and basil  
Turkey, bacon with apricot and pinenut stuffing  
Tuna, red onion and cheddar

### DESSERTS

**Selection of desserts or local cheeses**

Upgrade to our Residential Package from just an additional £50 per room  
(based on two people sharing a double room).





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