



HARRILD AND SONS



CHRISTMAS 2017

Booking Information, Terms & Conditions

Thank you for your enquiry regarding a Christmas booking at Harrild and Sons. Our seasonal menus will be available for lunch & dinner reservations from Monday 27th of November up to & including Friday 22nd of December.

We cater for all types of parties, offering a three course set menu with mince pies, or our festive canapé and slider platters for more informal parties. Please see menus for more details.

Please note that lunch reservations will be required to vacate their space by 4.30pm to allow relaying for evening reservations, however if you would like to extend this time please notify us when making your booking.

Pre-Ordering

We require all Christmas bookings to provide a pre-order of their food options a minimum of seven days prior to their reservation. Any amendments should be made by email & provide as much detail as possible. To avoid any confusion on the day we suggest that each order for the 3-course meal be accompanied by the name of the guest. Vegan and special dietary options are also available, please ask for more details. For larger groups we also recommend that you notify us of your wine or drink preferences so that we can ensure we can fully cater for your requirements.

Deposits

We ask that all bookings for the set menu provide a £10 per head deposit, and for the canapé menu 25% of the total bill to secure your reservation. We accept payment via debit / credit card, cash or bank transfer. Should the number of guests increase for your booking we ask that an additional deposit for each person is also paid. Please also note that any increases in group size are subject to availability.

Cancellations

If you have guests that are unable to attend, please let us know as soon as possible. Changes can be made up to 48 hours prior to the booking without charge. After this time you may be subject to the loss of the deposit per head. We recommend that any amendments be sent via email so that we have a record of your communication.

On the day of your event your deposit will be automatically redeemed against the total of your bill. In the event of cancellation, we are only able to offer a refund of your deposit if the cancellation is received at least 7 days prior to the event.

info@harrildandsons.com
020 3714 2497



EST 2013

HARRILD AND SONS



HARRILD & SONS

FARRINGDON EC 4

CHRISTMAS MENU 2017

Starters

Smoked salmon, horseradish cream, pickled cucumbers, caper berries
Vintage cheddar, caramelised onion & thyme tart with winter leaves & pickled walnuts
Chicken liver parfait, kumquat chutney, Szechuan pepper, sourdough toast
Chicory, fennel, apple & Stilton salad, white port dressing



Mains

Roast turkey breast with pork & chestnut stuffing
Served with roast potatoes & parsnips, buttered carrots, Brussels & cranberry sauce
Beetroot tortelloni, charred treviso, goat's cheese, sage butter & hazelnuts
28 day aged Hereford rib eye steak, porcini butter, roast shallot, chips & watercress
Grilled sea bass fillet, braised white beans, sautéed leeks & bisque sauce



Desserts

Christmas pudding, brandy cream & redcurrants
Ricotta cheesecake with passion fruit, ginger & baked white chocolate
Chocolate fondant with vanilla ice cream & salted caramel
Barber's vintage cheddar, quince jelly & oat biscuits



Mince pies

£32 FOR THREE COURSES

Gluten free and allergen free options are also available. Please ask for further information.
A discretionary 12.5% service charge will be added to your bill.

Menu available from the 27th of November and throughout the festive period via pre-booking with a minimum table of 4 people. To book please email info@harrildandsons.com or speak to a member of staff.
Festive platters are also available for larger parties. Please ask for more details.



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CHRISTMAS PARTY MENU

- Canapés -

Smoked salmon, pickled cucumber and horseradish on rye cracker

Spinach, feta & almond filo pastries

Thai beef meatballs with sweet chilli sauce & coriander

Beetroot and goat's cheese & tarts with pomegranate molasses & walnuts

Chorizo pigs in blankets, chilli crumb & honey

Pork & grain mustard sausage rolls

Platter of 12 for £15

1 canapé choice per platter

Minimum 5 platters per order



- Christmas Sliders -

Platters of 10 for £30 (1 choice per platter)

Camembert fritter with redcurrant jam

Pork & sage stuffing burger, apple chutney & bacon

Smoked salmon, horseradish cream & pickled cucumber

Pulled turkey confit, cranberry sauce & rocket

Honey roast ham, mustard mayo & piccalilli

Beef burger with Stilton & watercress

Available for pre-order only

A discretionary 12.5% service charge will be added to your bill

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

Festive three-course meals also available. Please ask for more details.