



EST 2013

HARRILD AND SONS



HARRILD & SONS

FARRINGDON EC 4

CHRISTMAS MENU 2018

Starters

Coarse country terrine, apple chutney, borettane onions,
nasturtium leaves & sourdough toast

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Peppered mackerel, roasted golden & red beetroot, shaved candied beets
& red chard salad with grain mustard dressing & grated horseradish

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Blue cheese, leeks & portobello mushroom tart,
frisse, red chicory & pickled walnut dressing (v)

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Pickled vegetable salad, silverskin onions, baby carrots, fennel,
rainbow radish, land cress, chick weed & hazelnuts (vg)



Mains

Turkey ballotine stuffed with turkey leg meat, apricots & chestnuts

Served with pigs in blankets, roast potatoes, parsnips, buttered carrots, brussel sprouts & cranberry sauce

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Aged ribeye steak, mushroom ketchup, fat chips, roasted shallot, watercress & house dressing

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Roast sea bass with winter spice tagine

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Caramelised hispi cabbage, chestnut & pumpkin filled tortelloni,
butternut squash puree, pecorino & crispy shallots (v)



Desserts

Chocolate mousse, passion fruit curd & biscotti

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Christmas pudding with brandy cream & red currents

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New York chocolate cheese cake, mulled pear compote & smashed ginger nuts

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Barber's vintage cheddar, quince jelly & oat biscuits

£35 FOR THREE COURSES PLUS MINCE PIES

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 26th 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 -

Pork & caramelised onion sausage rolls with mustard glaze

Cranberry, sage & caramelised onion sausage rolls with mustard glaze (v)

Chestnut & pumpkin tartlets, grated goats cheese & micro basil (v)

Salmon mousse blinis with wasabi gel & Avruga caviar

Wild mushroom vol-au-vents, Madeira Wine & chives (v)

Pigs in Blankets

Platter of 12 for £15

One canapé choice per platter

Minimum 5 platters per order



- Christmas Sliders -

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

Turkey ballotine, brussel sprout & chestnut slaw with cranberry sauce

Beetroot burger with vegan cheese & mayo (vg)

Fish finger, tartare sauce & mushy peas

Beef burger with blue cheese & watercress

Salt beef, charred pineapple, gem lettuce mustard mayo

Available for pre-order only

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.



HARRILD AND SONS



CHRISTMAS 2018

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 26th of November up to & including Friday 21th 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 to your requirements.

Securing your booking and cancellation policy

We will require C/C details to secure your booking. Our terms and conditions require 14 days notice for a cancellation. In the event we do not receive 14 days notice for a full cancellation or 48 hours notice for party size amendments, we will deduct £10 per head payment from the C/C details you provided. Your card will not be charged, otherwise. Bookings can be secured via our online reservation platform 'Design My Night'.

If you wish to make a booking from our canapés menu, we will require C/C details at the time of booking and 14 days notice for a cancellation. In the event you fail to give us 14 days notice for a full cancellation, or 48 hours notice for party size amendments we will deduct 25% of the total pre-order amount.

We recommend that any amendments to be made via email.
Please also note that any increases in group size are subject to availability.

info@harrildandsons.com
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