



HARK! THE
HARRY'S
ANGELS
SING

Harry's

Est. 1993
restaurant

OH, BRING
US A STICKY
TOFFEE
PUDDING

CHRISTMAS MENU

2 FOR £28 | 3 FOR £36

EST'D 1993

TO BEGIN

ST IVES SMOKED SALMON GF
Cream Cheese, Horseradish, Cucumber

JERUSALEM ARTICHOKE VELOUTÉ V GF
Crisps, Truffle Oil

DUCK LIVER PARFAIT
Plum Chutney, Brioche Toast

TWICE BAKED CHEESE SOUFFLÉ V
Parmesan Crisp

AND THEN

SQUASH & CHESTNUT ROAST V GF
Cavolo Nero, Cranberry Ketchup, Jus

DARTS FARM SIRLOIN STEAK GF
Thick Cut Chips, Tomato, Watercress, Brandy & Peppercorn Sauce

SALMON FISHCAKE
Green Beans, Roasted Cherry Tomatoes, Hollandaise

CHICKEN BREAST GF
Parmentier Potatoes, Truffled Cabbage, Cranberry Ketchup, Jus

TO INDULGE

BAILEYS CRÈME BRULÉE V
Spiced Shortbread Biscuit

STICKY TOFFEE PUDDING V
Clotted Cream

CHOCOLATE TORTE V GF
Brandy Whipped Cream, Brandy Brittle

BLOOD ORANGE SORBET V
Brandy Snap Biscuit

TO FINISH

GODMINSTER CHEESE (£5 UPGRADE) V
Quince, Oatcake

MINI MINCE PIES (£5 UPGRADE)

V Vegetarian

GF Gluten Free

TERMS & CONDITIONS

Here comes Sanity Clause!

We're already feeling merry and can't wait to welcome you to Harry's. To help you organise the best festive bash, do have a peek at the info below! From 23rd November to 23rd December there are two menus available. You can download both from our website. As we use seasonal and local ingredients, the menu is subject to change and it may be that a menu item may vary slightly on the night!

A La Carte Menu:

You're welcome to choose this menu if you have under 10 guests in your party. To make sure everyone gets fed we'll need a pre-order if you're expecting 8 or more guests. **Everyone in the party will need to choose from the same menu.**

Christmas Party Set Menu:

Our festive feast menu for parties! Anyone can choose this menu, regardless of party size! Two courses £28 and three courses are £36 per person. Again, we will need a pre-order for 8 or more people. **Everyone will need to choose from the same menu.**

Gone Crackers?

Christmas Crackers are not included but we are very happy for parties to bring their own ... we do love a good cracker joke!

Table Talk:

To save calculator batteries we ask for a single payment for the table. You're welcome to split bills within your party. We can take multiple card payments, but please be awesome and save awkwardness by totting-it-up for the group so everyone knows how much to pay and the bill is covered.

Money, Money, Money:



We take credit/debit card details in advance to secure your booking. We confirm bookings with an email. We do not take a deposit. We charge for cancellation/no shows: reduction in pre-booked guests or cancellation of your booking with less than 48 hours notice prior to arrival will result in a charge of 50% of pre-booked menu cost. These fees cover our food wastage costs:

3 course xmas menu = £18pp charge. 2 course xmas menu = £14pp charge. A la Carte menu = £15pp charge.

Order...Order!

Once you're all booked in and confirmed, we'll be in touch via email with a link to our snazzy online pre-ordering page. This allows you, the host/organiser of your party, to set up your event and invite your guests to place their menu choices online. It will cleverly gather menu selections through email invites, gently nudging your guests to pre-order. This helps you easily organise the most fantastical Christmas do, whilst your guests can easily see what they've chosen, and we get to know precise orders with any dietary requirements.

Dietary Direction:

Keep a look out for  (gluten free) and  (vegetarian) on the menus, but please inform us as early as possible of any specific dietary requirements or allergies so we can make any changes to dishes that may be needed. We are happy to help.

Stiff Upper Tip:

The lovely ones looking after you on the night, (including the ones we keep out the back!) directly receive and are grateful for any "gifts". A discretionary "gift" of 10% is added onto bills for groups of 10 or more people. Sharing is caring, so any gifts received are shared out between all the motley crew. Any cash handed to a member of staff and any money left is informally divvied. Management does not get involved!