



SUNDAY LUNCH IN DECEMBER

2 COURSES £24.95 - 3 COURSES £30.95

STARTERS

Spiced Tomato and Red Pepper Soup, Salted Butter, Sourdough
Salmon Rillettes, Asian Radish, Yuzu Citrus Dressing, Cucumber, Dill
Ham Hock Fritter, Black Pudding, Rhubarb, Celeriac
Whipped Blue Cheese, Mulled Figs, Celery, Endive, Walnuts

MAIN COURSE

All dishes are served with Cauliflower Cheese and Seasonal Vegetables

Roast Derbyshire Beef, Braised Red Cabbage, Carrot, Roast Potatoes & Yorkshire Pudding (£2 supplement)

Roast Loin Of Pork, Sage & Onion Stuffing, Carrot, Roast Potatoes & Yorkshire Pudding

Roast Chicken Breast, Sage & Onion Stuffing, Carrot, Roast Potatoes & Yorkshire Pudding

The Harrington Arms Platter, Beef, Pork, Chicken, Sage & Onion Stuffing, Carrot, Roast Potatoes & Yorkshire Pudding (£3 supplement)

Seabass, Crushed Potatoes, Braised Fennel, Champagne Butter Sauce

Vegetarian Meatloaf (v), Vegetarian Gravy, Carrot, Roast Potatoes & Yorkshire Pudding

DESSERTS

Home Made Christmas Pudding, Vanilla Ice Cream, Brandy Sauce
Sticky Toffee Pudding, Glazed Banana, Rum and Raisin Toffee Sauce
Chocolate sphere, salted caramel, passion fruit, hazelnut

Cheese and biscuits with Red Onion Chutney, Celery, Grapes (£3 supplement)

