



The HARCOURT

MARYLEBONE
DINING BAR EVENTS WEDDINGS

CHRISTMAS DAY

£80 per head

*Welcoming christmas punch, candied cranberries
Blueberry and stilton blini*

STARTERS

Baked beetroot and goat's cheese tart, rocket and parmesan salad (v)
Yorkshire game and smoked bacon pie, cumberland sauce
Sea bream tartare, trout caviar, ginger, asian pickles, crispy rice cracker

MAINS

Wild mushrooms and pumpkin pappardelle, parmesan (v)
Loin of venison, duck fat roast potatoes, creamy wild mushrooms
Pan fried halibut, crushed potato, braised cavolo nero, hollandaise sauce

Also available:

Free range bronze turkey served with all the trimmings

PUDDINGS

Chocolate délice, sweet chestnut parfait
Crème brûlée, raspberry compote
Traditional christmas pudding, brandy butter

Coffee and mince pie



Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill. All gratuities go to the team that prepared and served your meal and drinks. This is a sample menu. All listed items are subject to market availability. If an item is not available we will offer you an alternative. We have a vegan menu, please ask your server. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. This menu do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details. Children's menu available for kids up to 12yo. A £20 deposit per person is required to book your table. A food pre-order is also required 7 days before the booking date. We will contact you with the details we need from you. Any change to your booking 7 days before the date won't be accepted. Any cancellation received 7 days before the date, the deposit won't be refunded. Deposit paid will be deducted from your final bill on the day.