

New Year's Eve Menu

4 courses £40 per person which includes reservation of your table all evening,
Reservation times are between 7pm and 8pm.

A £20 deposit per person is required at the time of booking.

Glass of fizz and canapés on arrival

Starter

Chestnut mushroom soup, crème fraîche, toasted hazelnut, truffle (v:gf)

Chicken liver parfait, fig & cinnamon chutney, sourdough toast (gf)

Soft shell crab tempura, sweet chilli jam

Compressed watermelon, salt baked celeriac, candied walnut & blue cheese vinaigrette (v:gf)

Main

Braised short rib of beef, hickory smoked mash, caraway & honey glazed baby carrots (gf)

Pan fried fillet of seabass, caramelised endive, cauliflower purée, spiced vinaigrette (gf)

Pan roasted breast of Gressingham duck, parsnip purée, sardalise potatoes, blackberry jus (gf)

King oyster mushroom, quinoa, roasted broccoli, capers in brown butter, toasted almond (v:gf)

Puddings

Bitter chocolate mousse, lychee, pomegranate & hibiscus (v:gf)

Apple tarte tatin, caramel sauce, vanilla ice cream (v)

Panettone bread & butter pudding, caramel ice cream (v)

Selection of five Courtyard Dairy cheeses, artisan crackers, fig & cinnamon chutney (gf)

(£3 supplement)

Christmas Day

Six courses £70 per person

A £20 per person non refundable deposit is required at the time of booking

Glass of fizz and canapés on arrival

Amuse Bouche

Truffled cream cheese with sourdough crisp breads (v:gf)

Starter

Roasted pumpkin soup, brown butter & thyme, warm artisan bread (v:gf)

Torched citrus cured salmon, potato blini, watercress purée (gf)

Foie gras ballontine, ginger bread crumb, kumquat purée, toasted brioche

Caramelised cep risotto, shaved regatta (v:gf)

Main

Stuffed breast of Norfolk bronze turkey, pigs in blankets, cranberry sauce (gf)

Roasted Cumbrian beef, Yorkshire puddings (gf)

Chestnut mushroom Wellington (v)

Pan fried cod loin, roasted salsify, artichoke purée, crab & lobster bisque (gf)

Served with roast potatoes, creamed cabbage, sprouts with chestnuts, parsnips, glazed carrots & proper gravy

Dessert

Belgium chocolate delice, spiced cherries, vanilla ice cream (v:gf)

Traditional Christmas pudding, brandy cream (v:gf)

Clementine posset, ginger shortbread, chocolate ice cream (v:gf)

Tea or coffee with chocolate truffles

Optional cheese board for the table (gf) - £6.95 per person

(gf)- please advise us if you require a dish gluten free as certain elements may need to be changed to meet your dietary requirements

Children's menu available, please ask a member of staff



Christmas at the Hart's Head

Party Menu 1

2 courses followed by coffee and mince pies £18.95

3 courses followed by coffee and mince pies £22.95

Starters

Celeriac & apple soup, blue cheese & walnut dressing (v;gf)

Potted smoked mackerel, pickled cucumber, sourdough toast (gf)

Crispy goat's cheese fritters, beetroot, pomegranate & walnut dressing (v)

Mains

Stuffed breast of Norfolk bronze turkey, seasonal roast vegetables, roast potatoes, pigs in blankets, proper gravy (gf)

Braised blade of beef, horseradish mash, glazed carrots, grilled spring onion, proper gravy (gf)

Roasted squash, sage & goat's cheese pie, winter greens (v)

Puddings

Traditional Christmas pudding, brandy cream (v;gf)

Prune & ginger pudding, toffee sauce, vanilla ice cream (v;gf)

Chocolate delice, spiced preserved cherries, vanilla ice cream (v;gf)

Selection of five Courtyard Dairy cheeses, artisan crackers, fig & cinnamon chutney (v;gf) (£3 supplement)

Tea or Coffee and Mince Pies

(gf) - please advise us if you require a gluten free dish as certain elements may need to be changed to meet your dietary requirements
(v) - these dishes are vegetarian

Our party menus are designed for larger groups (10+) to pre-order from. A £5 per person deposit is required for parties of 15 or more, this is payable within one week of making the reservation.

For all you party planners out there see the back of this leaflet for special rewards from us to you this Christmas!

Party Menu 2

2 courses followed by coffee and mince pies £25.95

3 courses followed by coffee and mince pies £31.95

Starters

Roasted fig, goat's cheese & caramelised onion tart

Smoked salmon mousse, horseradish, beetroot & rye (gf)

Confit duck pastille, spiced golden raisin & orange chutney

Mains

Stuffed breast of Norfolk bronze turkey, seasonal roast vegetables, roast potatoes, pigs in blankets, proper gravy (gf)

Fillet of beef, confit potato, wilted spinach, grilled spring onion, red wine jus (gf) (£3 supplement)

Pan fried cod loin, roasted salsify, artichoke purée, buttered kale, fondant potato, crab & lobster bisque (gf)

Wild mushroom risotto, shaved regatta, white truffle oil (v;gf)

Puddings

Traditional Christmas pudding, brandy cream (v;gf)

Caramelised apple tarte tatin, caramel sauce, vanilla ice cream (v)

Chocolate delice, spiced preserved cherries, vanilla ice cream (v;gf)

Selection of five Courtyard Dairy cheeses, artisan crackers, fig & cinnamon chutney (£3 supplement) (v;gf)

Tea or Coffee and Mince Pies

(gf) - please advise us if you require a gluten free dish as certain elements may need to be changed to meet your dietary requirements
(v) - these dishes are vegetarian

To book your table please call 01729 822086 or alternatively send us an email to info@hartsheadinn.co.uk

You can also book tables of up to 9 people through our website using the "Book a Table" button.

Room At The Inn

Did you know we have seven bedrooms situated above the pub? With bed and breakfast from just £90 per couple you can steal a night away without breaking the Christmas present budget!

We also sell vouchers for any amount which make ideal Christmas presents for the special people in your life!

Party Planner Present

If you are the organiser and main point of contact for a larger booking then we think you deserve a present after all the pre-order stress!!

Bring a party of 10-20 people to us then we'll give you a bottle of prosecco

(it's up to you whether you want to share it!)

Party of 20-30? We'll give you a £30 food and drinks voucher to use on the night or whenever you want!

30+ people at your party- we'll give you a night's Bed and Breakfast to use when you want, maybe the night of the party or maybe you'd like to treat yourself to a post-Christmas pamper... it's up to you because we'll give you twelve months to use it and you can use it with us or our sister inn: The Plough at Lupton.

What's On Throughout December

We have live music acts on throughout December, keep an eye on the What's On wall in the pub or ask a member of staff for details.

We also offer the option to hire the entirety of the inn (rooms and all) and we would be happy to work with you to tailor make a Christmas Party package including entertainment, menus, drinks packages and preferential B&B rates.

Exclusive use of the pub would ideally be suited to parties of 35+ people and we have seven bedrooms available.

For smaller gatherings (under 10 people) there will be a set festive menu on our daily specials board alongside our full winter à la carte menu, throughout December.

Pre-orders not necessary but booking is always advised.