Harry's
AT
REGENCY HOTEL
- SOLIHULL -

Festive FAYRE

MENU

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17TH NOVEMBER – 24TH DECEMBER

EXCLUDING SUNDAYS WHEN IT WILL BE INCORPORATED INTO OUR SUNDAY MENU

12PM – 4PM | 2 COURSES £23 | 3 COURSES £27

4PM - CLOSE | 2 COURSES £28 | 3 COURSES £33

STARTERS

ROASTED BUTTERNUT SQUASH & SWEET POTATO SOUP VGA
SOURDOUGH, SALTED BUTTER

WILD BOAR & BRANDY PATE GFA
CRANBERRY GEL, CORNICHONS, TOASTED SOURDOUGH

SMOKED HADDOCK FISHCAKE
CREAMED LEEKS & DILL EMULSION

MAPLE GLAZED BEETROOT GFA
ROQUEFORT BLUE, CANDIED WALNUTS & RUCOLA

MAIN COURSES

ALL SERVED WITH VEGETABLES FOR THE TABLE TO SHARE, LEMON & THYME BROCCOLI, BRAISED RED CABBAGE & BRUSSELS SPROUTS WITH TOASTED PUMPKIN SEEDS

FREE RANGE ROAST TURKEY GFA
PORK & APPLE STUFFING, ROAST POTATOES, TREACLE GLAZED ROOTS, PIG IN BLANKET, PAN GRAVY

STEAK BURGER
CRISPY PANCETTA, FRENCH BRIE, CRANBERRY JAM, SKIN ON FRIES

PAN FRIED SEABASS GF
ROASTED BUTTER NEW POTATOES, SOY GLAZED GREEN BEANS, CHERRY TOMATO HOLLANDAISE

WOOLTON PIE VE
ROAST POTATOES, TREACLE GLAZED ROOTS, PAN GRAVY

DESSERTS

CHRISTMAS PUDDING VGA
BURNT ORANGE PUREE, SALTED CARAMEL ICE CREAM

APPLE ORANGE & APRICOT CRUMBLE GFA
CRÈME ANGLAISE

ENGLISH CHEESE PLATE
CHUTNEY, CRACKERS, SALTED BUTTER, CELERY & GRAPES

CHOCOLATE TRUFFLE TORTE GF
CANDIED HAZELNUT CRUMB, ORANGE SORBET

Booking Policy: All bookings will require a deposit of £10 per person to secure the booking when dining. 48 hours cancellation notice is required for a refund. Please note no booking is confirmed until the deposit has been received. All tips are directed to our team. *Not available in conjunction with any other offers. Please make the staff aware of any allergies or food intolerances. Menu will be available to walk-in customers subject to availabitiy.