

CHRISTMAS PARTY MENU



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OLD RADNOR | PRESTEIGNE | POWYS | LD8 2RH

Available from 5th-24th December
for parties of six or more
(pre-booked & pre-ordered only)

TO START

SOUP (V) + *

Parsnip & coconut soup, warm bread

GAME + *

*Local game terrine, orange, cranberry & red onion marmalade,
Melba toast*

CAMEMBERT (V)

*Caramelised shallot & thyme filo tarte tatin, Camembert glaze,
wild rocket, toasted pine nuts*

SALMON + *

Beetroot & dill home-cured salmon, pickled cucumber, walnut bread

TO FOLLOW

All main courses served with seasonal vegetables

TURKEY + *

Traditional roast free-range turkey with trimmings

HADDOCK +

Cornish smoked haddock & leek risotto, kale & Swiss chard crisps

OX CHEEK + *

*Red wine-braised ox cheek, parsnip mash, caramelised banana shallots,
Merlot & grain mustard sauce*

WELLINGTON (VEGAN) *

*Wild mushroom, spinach & rosemary roasted butternut squash
Wellington, baby roast potatoes, red wine gravy*

PASTA (V) + *

*Roasted mixed vegetables, rich red wine & tomato sauce,
linguine, rocket, pecorino cheese salad*

STEAK + *

*Locally-produced pan-fried rump steak, hand-cut chips,
roast tomato, thyme-baked field mushroom*

Peppercorn sauce, garlic butter or blue cheese paté, add £2.50

TO FINISH

CHRISTMAS PUDDING

Traditional Christmas Pudding, brandy sauce

BANOFFEE PIE

Chantilly cream, roasted banana ice cream

CHOCOLATE

*Chocolate, hazelnut & poached pear Pavlova, with Chantilly cream,
dark chocolate sauce, toasted nuts*

TRIFLE

Winter berry & Prosecco trifle

ICE CREAM

*Selection of Shepherd's sheeps' milk ice creams & sorbets
in special Christmas flavours*

CHEESE

*Our selection of Welsh or local cheeses with biscuits & chutney.
Please note: the cheese we serve may be unpasteurised*

Two courses £22 Three courses £26

*(includes crackers, party poppers) Glass of mulled
wine on arrival add £4 per person*

**All pre-orders must be received by us at least seven days
in advance** by phone, email or by returning a completed pre-
order form to us (see overleaf). A non-refundable deposit of
£10 per person will be charged at the time of booking.

Food allergies and other dietary advice

*Not all ingredients are listed on the menu, so please let us know
if you have any food allergies or any other dietary requirements.
Dishes marked + can be made gluten-free; and dishes marked *
can be made dairy-free. **For those with severe allergies, please
note that we do use nuts in our kitchen so none of our food
is prepared in a nut-free environment.***

Portion size

*We do not offer a separate menu for children but can offer
smaller portions of some of our dishes, or divide adult portions
between children.*

