



HARTS HEAD

GIGGLESWICK

Christmas



Christmas Menu

Served from Thursday 30th November

If December is a really busy month and you prefer to get together in November, January or February then give us a call. We would be more than happy to offer this menu to pre-ordered parties of 10+.

2 course - £17.95

3 course - £21.95

STARTERS:

Spiced parsnip soup, curry oil, toasted baguette

Chilled melon & Parma ham salad, pomegranate dressing

Slow cooked confit salmon, sauté wild mushrooms & spinach

MAINS:

Traditional roast turkey, roast potatoes, spiced red cabbage,
roast root vegetables, cranberry stuffing, pigs-in-blankets, proper gravy

Pan fried hake, sauté potatoes, spinach, artichoke puree, lemon oil

Roast vegetable Wellington, herby mash, spiced carrot puree, buttered kale

PUDDINGS:

Christmas pudding, brandy sauce

Wensleydale & cranberry cheese, tea bread

Coffee mousse, white chocolate sorbet, peanut praline

Christmas Day Lunch

Served 12-2.30pm (pub closes at 4pm)

Six courses £70 per head

We will be in touch for your order approximately a month in advance.

CANAPÉS & FIZZ

STARTERS:

Spiced Parsnip, lentil & chilli oil soup
Poached cod, mussel, broad bean & tomato broth
Duck liver terrine, walnut salad, toasted brioche
Roast fig, goat's cheese & onion tart

MAINS:

Traditional roast turkey, roast potatoes, spiced red cabbage, roast root vegetables, cranberry stuffing, pigs-in-blankets, proper gravy
Pavé of beef - served medium rare, parsley mash, crispy bone marrow, glazed parsnips, red wine & shallot jus
Roast vegetable Wellington, herby mash, spiced carrot puree, buttered kale
Roast halibut, sauté wild mushrooms, cockle risotto, parsley oil

DESSERTS:

Christmas pudding, brandy sauce
Coffee panna cotta, Madagascar vanilla ice cream, spiced ginger bread
Apple and vanilla brûlée, green apple sorbet, toasted granola
Chocolate tart, white chocolate sorbet, pistachios

FESTIVE CHEESE SELECTION, CHUTNEY, ARTISAN CRISP BREAD
COFFEE AND MINCE PIES

New Year's Eve

£35 per person which includes reservation of your table all evening, reservation times are between 7pm and 8pm.

We will be in touch for your pre order approximately one month before hand.

CANAPÉS & FIZZ

STARTERS:

Pea panna cotta, white crab mayo, brown crab & sesame crackers
Confit duck leg croquettes, artichoke puree, crushed chestnuts
Roast beetroot, pickled turnip, goat's curd salad
Coconut & red lentil soup

MAINS:

Venison haunch, dauphinoise potatoes, wild mushrooms, glazed salsify
Honey glazed pork cheeks, parsnip puree, sautéed leeks, parsley mash
Pan fried seabass, with a smoked salmon caper hash, samphire, burnt butter
Bubble and squeak risotto, crispy hens egg, tarragon & olive oil

DESSERTS:

Salted caramel panna cotta, gingerbread crumb, honeycomb
Dark chocolate fondant, white chocolate sorbet, raspberry jam
Blackberry sorbet, saffron poached pear, toasted granola
Yorkshire cheese platter



 @hartsheadgiggleswick

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