

THE FAT BADGER

HARROGATE

CHRISTMAS DAY MENU

Adults £135 | Children £67.50 12pm or 3:30pm

STARTERS

VENISON & PISTACHIO TERRINE

Spiced Cherry Chutney, Toasted Sour Dough (GFA) (N)

OAK SMOKED SALMON, SALMON MOUSSE & KETA

Shaved Fennel Salad & Brioche Toast (GFA)

ROASTED BEETROOT, RED ONION & GOATS CHEESE TART

Rocket & Hazelnut Pesto (V) (N)

SEAFOOD CHOWDER

Leeks & Pancetta, Cornmeal Pancake (GFA)

MAINS

TRADITIONAL ROAST TURKEY

Chestnut Stuffing, Pigs In Blankets, Duck Fat Roasties & Seasonal Vegetables (GFA) (N)

FILLET OF HALIBUT & SPINACH EN CROUTE

Creamy Fish Velouté, Chive Oil, Confit Potato

GRESSINGHAM DUCK BREAST

Duck Leg Pomme Anna, Parsnip Purée, Port & Blackberry Sauce (GF)

HOMEMADE WILD MUSHROOM & TARRAGON RAVIOLI

Truffle Butter, Toasted Pine Nuts, Parmesan Shavings & Crispy Kale (V) (N)

DESSERTS

CHRISTMAS PUDDING

Dark Rum Anglaise (V) (N)

BLACK FOREST TRIFLE

Kirsch-Soaked Cherries (V)

GLAZED LEMON TART

Poached Orange & Basil (V)

CHEESE BOARD

Fruit, Celery & Fig Chutney (V) (GFA)

To book your place for Christmas Day Lunch please contact the team on 01423 505681 press 3 or email harrogatechristmas@hrhgroup.co.uk

Terms & Conditions:

Christmas Day bookings are to be secured with a £20 deposit per person. Full pre-payment is to be taken by Monday 16th November 2026. All payments are non-refundable. All diners are to pre-order their menu choices prior to the event.

(V) Vegetarian, (VE) Vegan, (VEA) Vegan Option Available, (GF) Gluten Free, (GFA) Gluten Free Available, (N) Contains Nuts