

THE
**HARCOURT
ARMS**

Group Menu - September 2023

Please choose 3 options from each course to offer your guests. Preorders must be received a minimum of 5 days prior to the day of the event

2 Courses: £35 per head

3 courses: £40 per head

Bread and Butter +£2p/head

Olives +£2p/head

Starters:

Oxford Blue on Toast, Frisée
Summer Beets, Fresh Cheese
Smoked Eel, Mascarpone, Brioche Toast
Scotch Egg, Curry Sauce
Rabbit Ribs, Herb Butter

Mains:

Fresh Cavatelli, Herb Pistou, Greens, Old Winchester
Whole Cornish Sole, Triple Cooked La Ratte, Vinaigrette
Rabbit and Mushroom Pie, Mash, Gravy
Beef Burger, Pickles, Fries
Onglet Steak, Fries, Bearnaise Sauce

Sides (for the table):

Butterhead Lettuce, Tomato Salad
British Corn, Lemon Butter

Desserts:

Warm Brownie, Clotted Cream Ice Cream
Peach and Grapefruit Mess
King Stone Dairy Cheeses, Crackers
(+£10p/head as supplementary course)

Please ask your server for any information surrounding allergens and dietary requirements