

DECEMBER EVENTS

FRIDAY 2ND - 80'S & 90'S PARTY

The Ultimate 80's & 90's Party Night! Time to dig out those leg-warmers and don your head-bands for this fun filled neon night out!

THURSDAY 8TH - MICHAEL BUBLE TRIBUTE

Simon James brings the hits of Michael Bublé along with some Christmas numbers for this ultimate festive Tribute Night

THURSDAY 15TH - MADONNA TRIBUTE

We have the one and only Gayle Fraser joining us as the Queen of Pop, the material girl herself... MADONNA!

THURSDAY 22ND - HOUSE NIGHT

DJ Adam M returns for another superb evening of Ibiza style House Music including all your favourite club classics!

CHRISTMAS EVE SATURDAY 24TH - LIVE MUSIC WITH SUZE

Enjoy an evening of festive food, drink & great music! From classics from 60's to present and everything in between, Suze is known for her vocal power, charm & personality

SATURDAY 31ST NEW YEAR'S EVE - DINNER & LIVE MUSIC WITH THE MUGGABEES

Join us for a fun filled New Year's Eve with live music from the Muggabees alongside a sumptuous Three Course Meal £54.95

SUNDAY 1ST NEW YEAR'S DAY

Wind down for the last few days left of the holiday with a hangover breakfast from gam or the perfect roast

BOXING DAY MONDAY 26TH

Relax this Boxing Day & let us do all the work.

Book your table & enjoy our delicious seasonal menu in a warm & cozy environment

FESTIVE CELEBRATION MENU

STARTER

- Deep fried brie with cranberry sauce & dressed mixed leaves (v)
- Tandoori spiced chicken skewers served with mint raita, sag aloo & poppadom
- Winter vegetable soup with root vegetable crisps, bread & butter (v)
- Prawn & crayfish cocktail tossed in Marie Rose sauce with granary bread
- Duck liver parfait, homemade pear & cranberry chutney served with sourdough toast
- Portobello mushroom stuffed with mozzarella, red onion marmalade, spinach & pine nuts topped with a herb crumb served with dressed rocket (vg)

MAIN

- Roast turkey with pork, sage & apricot stuffing, maple cured bacon wrapped chipolata, roast potatoes & turkey gravy
- Cranberry & nut roast, roast potatoes, vegan gravy (vg)
- Pork belly, whole grain mustard mash, cider jus, crackling & apple sauce
- Salmon fillet served with crayfish cream sauce & crushed new potatoes topped with crispy leeks
- Rump steak, peppercorn sauce, chips, grilled tomato & field mushroom
(Served Medium. £2 Supplement)
- Festive Risotto: butternut squash & chestnut risotto with crispy sprout tops & cranberries (v)
- Pan fried guinea fowl with sauteed pancetta & leek, cranberry compote, bubble & squeak & game jus
- All meals served with seasonal vegetables*

DESSERT

- Traditional plum pudding & brandy sauce
- Warm cherry & almond cake with ice cream (vg)
- Oreo chocolate brownie served with chocolate sauce & vanilla ice cream
- Baileys crème brûlée with homemade shortbread biscuit
- Winter Berry Eton Mess: Whipped sweetened cream with meringue pieces, winter berries & vanilla ice cream
- Trio of sorbet with fruit garnish & cafe curl
- Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery (£1 Supplement)

2 COURSES £22.50 3 COURSES £27.95

CHRISTMAS DAY MENU

STARTER

Prawn, salmon & avocado tower
Duck liver parfait, mulled wine chutney & sourdough toast
Crispy goat's cheese & trio of beetroot; remoulade, roasted
& puree with candied walnuts & pea shoots (v)
Winter vegetable soup with root vegetable crisps, bread & butter (v)

MAIN

Roast turkey with pork, sage & apricot stuffing, maple cured bacon
wrapped chipolata, Yorkshire pudding, roast potatoes & turkey gravy
Festive nut roast, apricot, sage & onion stuffing, Yorkshire
pudding, roast potatoes & vegetarian gravy (v)
Pan fried salmon fillet, crayfish cream sauce, crushed new potatoes
topped with crispy leeks
Rump of lamb with dauphinoise potatoes, rosemary & red wine jus
Portobello mushroom, brie, cranberry & chestnut en croute
served with dauphinoise potatoes & vegetable jus (v)
*All meals served with honey roast parsnips, brussel sprouts
with roasted chestnut, steamed broccoli & carrots*

DESSERT

Traditional plum pudding & brandy sauce
Warm cherry & almond cake with ice cream (vg)
Oreo chocolate brownie served with chocolate sauce & vanilla ice cream
Baileys crème brûlée with homemade shortbread biscuit
Winter berry eton mess: Whipped sweetened cream with meringue pieces,
winter berries & vanilla ice cream
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

£79.95 PER PERSON CHILDREN UNDER 12 £39.95

A 10% service charge will be added to all tables. A £30 per person non refundable deposit
will be required within 7 days of making your booking. Must be pre-ordered

NEW YEARS EVE MENU

STARTER

Prawn, salmon & avocado tower
Duck liver parfait, mulled wine chutney & sourdough toast
Crispy goat's cheese & trio of beetroot: remoulade, roasted & puree with
candied walnuts & pea shoots (v)
Winter vegetable soup with root vegetable crisps, bread & butter (v)

MAIN

Supreme of chicken stuffed with mozzarella, tomato & basil
with crushed new potatoes & a mushroom cream sauce
Pan fried salmon fillet served with crayfish cream sauce,
& crushed new potatoes topped with crispy leeks
Rump of lamb with dauphinoise potatoes, rosemary & red wine jus
Portobello mushroom, brie, cranberry & chestnut en crouete served
with dauphinoise potatoes & vegetable jus (v)
Sirloin steak, peppercorn sauce, chips, grilled tomato, mushroom
& dressed rocket (served medium)
All meals served with seasonal vegetables

DESSERT

Traditional plum pudding & brandy sauce
Warm cherry & almond cake with ice cream (vg)
Oreo chocolate brownie served with chocolate sauce & vanilla ice cream
Baileys crème brûlée with homemade shortbread biscuit
Winter berry eton mess: Whipped sweetened cream with meringue pieces,
winter berries & vanilla ice cream
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

3 COURSE DINNER & LIVE MUSIC £54.95

TERMS & CONDITIONS

FESTIVE MENU & BOXING DAY A £10 per head non refundable deposit must be paid no later than 14 days after the booking date.

We require a pre-order for tables of 6 + for Festive Menu & Boxing Day
XMAS DAY & NEW YEAR'S EVE £30 deposit paid no later than 7 days after day of booking
& a pre-order must be completed for all bookings 14 days before booking date

All bookings, deposits & pre-orders can be completed on our website.

Large parties could be accommodated on separate tables

ONE bill per table provided & 10% service charge applied to tables

FOOD SERVICE & OPENING TIMES

Festive Celebration Menu available: 28/11 - 31/1

Excluding Christmas Day, Boxing Day, NYE & New Years Day

Christmas Day - Open for drinks from Midday & two food service sittings staggered between 12 - 1pm & 2nd sitting between 3.30pm - 4.30pm

Boxing Day - Breakfast 9 - 11am. Food Served 12 - 6pm

Monday 28th - Thursday 30th - Normal Opening & Food Service Hours

New Years Eve - Normal Food Service until 5pm. NYE bookings from 7pm .

New Years Day - Open for drinks as normal. Food Served 9am 11am then 12 - 6pm

ANGEL & HARP, CHURCH STREET, GREAT DUNMOW, CM6 2AD

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20% DISCOUNT OFF OF CHRISTMAS PARTIES HELD IN JANUARY