Festive Menu

14 - 19 December 2020













Festive Packages £85.00 per person

Harrow School offers guests a unique location to celebrate the festive period. Packages are for a for a minimum of 30 guests and include:

Venue hire 18:30-23:30 A glass of mulled wine or sparkling wine on arrival Three course meal (selected from festive menu option 1 or option 2 below) Tea, coffee and mini mince pies Christmas crackers Dedicated event manager Fully staffed card and cash bar

Festive Menu Option 1

Ham hock and confit shoulder terrine, honey glazed pressed pork belly, peppered radish and sprout salad with melba toast

Slow cooked lamb shoulder with dauphinoise potatoes, savoy cabbage, chantenay carrots & red currant jus

Gingerbread crème brulee

Tea and coffee Mini mince pies

Festive Menu Option 2

Rare prime beef carpaccio with peppery rocket, aged parmesan and a balsamic reduction

Corn Fed Turkey with fondant potatoes, pigs in blankets, festive seasonal vegetables in a white wine jus

Warm sticky toffee pudding with vanilla ice cream & toffee sauce

> Tea and coffee Mini mince pies

Vegetarian Menu

Goat cheese pannacotta served with a Salad of ruby and golden beetroot, smoked red pepper caviar and crisp bread (v)

Open lasagne of roast Mediterranean vegetables, parmesan & parsley oil (v)

Warm sticky toffee pudding with vanilla ice cream & toffee sauce or gingerbread crème brulee

> Tea and coffee Mini mince pies

Why not add....

Unlimited drinks package £35.00 pp

Beer, wine and soft drinks for the duration of your party. **Festive canapés for £7.50 pp** Cocktail sausages with soy & honey (h) Tortilla cup of marinated baby prawns with lime & ginger Walnut bread with mature stilton & figs (v)

Festive cheese board £7.50 pp

A selection of four fine cheeses served with chutney, biscuits and dried fruit Entertainment, production, A DJ, sweet station or photobooth Prices available upon request











"It's not just France we are fighting for, it is Champagne."

- Sir Winston Churchill

Non-Alcoholic

Chegworth Juice	£7.50
Jug of Sparkling Elderflower	£7.50
Still & Sparkling Water	£2.50
Orange, Apple, Cranberry	£4.50
Tea & Coffee	£3.00
Canned Drink	£1.50

Cash Bars

Harrow School can fully operate a cash and card bar at your event. We require customers to pay for a bar tender, prices start from $\pounds 60.00$.

Please speak to a member of our team for more information.

Drinks Menu

Champagne and Sparkling Wine Damien Hugot Champagne Harrow School Sparkling Wine	£30.00 £23.00
White Wine Motevisa Sauvingnon Blanc 2012, Maule Valley (Chile) Pinot Grigio 2012, Principato (Italy) Crystal Brook Chardonnay 2012, McLaren Vale (Australian	£18.00 £21.50) £25.50
Red Wine Motevisa Merlot 2011, Maule (Chile) Tesoro des los Andes Malbec 2012, Mendoza (Argentina) Artesa Cianza 2010, Rioja (Spain)	£18.00 £21.50 £21.50
Bellini Champagne Cocktail Jug of Summer or Winter Pimms	£5.00 £17.00
Beers and Ales Peroni, Italy 4.7% Corona, Mexico £4.6 Kronenberg 1664, France 5% London Pride, Fullers 4.1% Magners Cider, Ireland 4.5%	£3.50 £3.50 £3.50 £3.80 £3.80
Spirits Single shot and mixer Double shot and mixer	£4.00 £6.00
Gordons, gin Smirnoff, vodka Taylors, port Southern Comfort, liqueur Bacardi, white rum Bell's, whisky	
Mixer Options Tonic	

Slimline tonic