



FESTIVE SEASON

at

THE HAVELOCK
TAVERN



HAVELOCKTAVERN.COM



FESTIVE STARTERS —————

*Roasted cauliflower soup with
toasted seeds, curry oil and crispy kale*



MAKE IT A MEMORABLE CHRISTMAS

This Christmas, raise a glass to good times at The Havelock Tavern.

We are all about creating a festive experience you will remember, tailored just for you. Whether it's a cosy Christmas dinner with friends, a lively drinks party with colleagues or an indulgent feast for the whole family, we have got something to suit every gathering.

All you need to do is raise a toast and soak up the cheer!

CALLING ALL PARTY PLANNERS

*Book your festive celebration with us,
and receive a special gift for your efforts.**

Party of 20+ — £100 Metropolitan gift voucher

Party of 50+ — £200 Metropolitan gift voucher





DRINKS PACKAGES

To make your festive celebrations even more special, we're offering:

Wine

Enjoy 10% off pre-ordered wine when you spend £250 or more

Beer & Cider

Enjoy 12 for the price of 10 on pre-ordered bottled beer and cider

NEW YEAR'S EVE

Let's toast to 2025!

*Ring out the old and toast to the new with us.
We have everything you need for a memorable
New Year's Eve celebration.*

For details and bookings, speak to a member
of the team today or visit our website.



FESTIVE FOR THE TABLE

*Baked rosemary Camembert with
cranberry chutney and harissa sourdough*

GIFT CARDS

Give the gift of the pub - a perfect stocking filler!



EARLY BOOKING

Relax knowing that everything is prepared and you have secured the perfect spot. Book your table with us by 1st October and enjoy a complimentary drink for each of your guests!

Choose from a glass of Prosecco, mulled wine, or a bottled beer.

Simply quote 'EARLY BIRD' when booking.'



FESTIVE BOARD MENU

£52 PER BOARD - SERVES 5-7

Pre-order only

MIXED BOARD

Arancini with vegan N'duja and lovage pesto (VG)

Sesame toasted chicken skewers and ssamjang sauce

Chicken liver profiteroles, morello cherry compote and chicken crackling

Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (VG)

Sausage roll, HP sauce

Salt and pepper crispy squid served with smoked chilli jelly and lime

VEGETARIAN BOARD

Bruschetta with avocado, San Marzano tomatoes, basil and capers (VG)

Kimchi fritters with sriracha mayo (V)

Thousand layer potato skewer with roasted garlic, aioli and basil pesto (V)

Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (VG)

Arancini with vegan N'duja and lovage pesto (VG)

Smoked, grilled Mediterranean olives (VG)



Adults need around 2000 kcs a day. Scan the QR for allergen and kcal information, or ask a member of the team for more details. Items subject to change but allergen information via the QR code will be accurate.



FESTIVE PARTY MENU

3 COURSES - £49 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO - £6 (MAKE IT A KIR ROYALE FOR +£3)

ADD A GLASS OF CHAMPAGNE - £12 (MAKE IT A KIR ROYALE FOR +£3)

For the table: Baked rosemary Camembert with cranberry chutney and harissa sourdough (V) (£19.50)

STARTERS

Roasted cauliflower soup with toasted seeds, curry oil and crispy kale (VG)

Chalk-stream smoked and hot-smoked trout with dill potatoes, smoky cucumbers and artichoke crisps

Sautéed potato gnocchi with wild mushrooms, chestnuts and mushroom crackling (VG)

Roasted onion and chicory vol-au-vent with deep-fried blue cheese and pickled walnuts (V)

Duck and Grand Marnier rilette with spiced plum jam, pickles and rosemary sourdough

MAINS

Butter-roasted turkey with cranberry, sage and pork stuffing, pigs in blankets, maple carrots, roasted sprouts, parsnip purée and duck fat roasted potatoes

Venison haunch with pommes Anna, cavolo nero and sour cherry harissa

Baked herb crusted cod with crushed new potatoes, spinach and parsley sauce

Wild mushroom strudel with wilted spinach, truffle mushroom purée, and carrot pesto (VG)

Sirloin steak with smoked bacon and onion gravy, seasoned fries and watercress (£8 SUPPLEMENT)

PUDDINGS

Traditional Christmas pudding with brandy sauce (V)

Black Forest pavlova with sour cherry molasses (V)

Sticky banana pudding with cinnamon caramel and banana split ice cream (V)

Apple crumble Arctic roll with pickled blackberries (V)

Plant-based peanut butter and chocolate caramelised biscuit cheesecake with caramel sauce (VG)

Seasonal cheese board to share with spiced pear chutney, truffle honey and salted cracker (£4 SUPPLEMENT)

ADDITIONAL SIDES

Thousand layer chips (V) (£7.50)

Curried maple parsnips, apricot and toasted almonds (VG) (£6.50)

Roasted sprouts with apricot harissa (VG) (£6.50)

Dauphinoise for two (VG) (£11.50)

Pigs in blankets, cranberry sauce, sage and onion stuffing (£6.50)



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**A KIDS FESTIVE MENU
FOR YOUR LITTLE ONES IS
AVAILABLE ON REQUEST.**



CHRISTMAS DAY MENU

3 COURSES - £100 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO - £6 (MAKE IT A KIR ROYALE FOR +£3)

ADD A GLASS OF CHAMPAGNE - £12 (MAKE IT A KIR ROYALE FOR +£3)

STARTERS

Crab rarebit crumpet with Montgomery cheddar, watercress and preserved lemon

Smoked haddock and potato chowder with curry oil and cheddar cheese scone

Double-baked Dolcelatte soufflé with spiced pear, endive and pickled walnuts (V)

Chicken, ham hock and Parma ham terrine with sauce gribiche, baby potato salad and truffle chicken crackling

Roasted artichoke flower with superstraccia, chimichurri and butter beans (VG)

Roasted partridge, maple parsnip tart with smoked bacon jam and onion jus

MAINS

Butter-roasted turkey with cranberry, sage and pork stuffing, pigs in blankets, maple carrots, roasted sprouts, parsnip purée and duck fat roasted potatoes

Venison saddle and braised shoulder croquette with layered potato, wild mushrooms, beetroot and truffle sauce

Roasted curried monkfish with spiced lentil, crispy samphire and coconut veloute

Wild mushroom strudel with wilted spinach, truffle mushroom purée and carrot pesto (VG)

Pan-fried halibut with roasted garlic potato Kyiv, braised leeks and shellfish bisque

Beef Wellington with roasted celeriac, broccoli purée, blue cheese and truffle jus

Folded halloumi with harissa roasted vegetables, hummus, almond and buckwheat crumble (V)

PUDDINGS

Traditional Christmas pudding with brandy sauce (V)

Dark chocolate marquise, praline and hazelnut ice cream (V)

Pineapple tatin, coconut sorbet and lemongrass syrup (VG)

Eggnog and gingerbread cheesecake (V)

Seasonal cheese board with spiced pear chutney, truffle honey and salted cracker

Chocolate orange spiced fudge (V)

ADDITIONAL SIDES

Thousand layer chips (V) (£7.50)

Curried maple parsnips, apricot and toasted almonds (VG) (£6.50)

Roasted sprouts with apricot harissa (VG) (£6.50)

Dauphinoise for two (VG) (£11.50)

Pigs in blankets, cranberry sauce, sage and onion stuffing (£6.50)



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**A CHRISTMAS DAY MENU
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FESTIVE PUDDINGS

*Plant-based peanut butter and chocolate
caramelised biscuit cheesecake with caramel sauce*



GET IN TOUCH

Address

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Telephone

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Email

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havelocktavern.com*

Follow us

@HavelockTavern



Bookings and deposits policy

A credit or debit card pre-authorisation is required to confirm your festive booking (18th November 2024 – 31st December 2024). For no-shows or late cancellations, you may be subject to a fee that will be applied to the credit or debit card on file. For Christmas Day bookings, a deposit of up to 50% per person is required to confirm your booking. The remaining balance will be due for payment on or before the 18th December. Please note that your booking will not be confirmed before receiving the required pre-authorisations. Children's menu is for guests under 12 years old.

Cancellation policy

For all bookings throughout 18th November 2024 – 31st December 2024, cancellation is required in writing no less than 5 days prior to your booking. Cancellations made after this time will be charged the late cancellation fee.

Terms & Conditions

*T&Cs apply. Party planner gifts will be emailed directly before the end of December 2024, vouchers will be valid throughout January 2025 only and are one time use only. Early booking incentive applies to table bookings who book before 1st October 2024 and quote EARLY BIRD when booking. One complimentary Prosecco, mulled wine or bottled beer per person, pre-order required.

Pre-orders

All orders for Christmas Day must be submitted on or before 18th December. Pre-orders for all other festive bookings must be made 7 days before dining. Any changes to your pre-order must be submitted by email, we will do our best to accommodate changes, however requests are only valid upon receipt of confirmation.