



## CHRISTMAS AT THE ENGINEER

Here at the Engineer we provide a perfect setting and service for your Christmas celebrations. Whether you are having a Christmas meal with your work colleagues, or meeting friends or family, we have the perfect menu for you to enjoy.

Although this Christmas may be a little different, you can still celebrate with your nearest and dearest. Our team have come up with a wonderful selection of Festive Dishes.

We are currently accepting bookings for up to 6 people in line with the current guidelines - give us a call to discuss your plans this festive season.

With any Christmas bookings we provide crackers, table decorations and novelties, and service from our friendly, experienced staff.

**Book by 15<sup>th</sup> November 2020 and receive a free bottle of Prosecco!**

### CONTACT US

12 St. Johns Road, Harpenden, Herts, AL5 1DJ

Tel: 01582 460 478

Email: [manager@theengineerharpenden.co.uk](mailto:manager@theengineerharpenden.co.uk)

[www.theengineerharpenden.co.uk](http://www.theengineerharpenden.co.uk)

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## **Christmas Menu 2020**

**Available from Monday 30<sup>th</sup> November 2020 – Friday 8<sup>th</sup> January 2021**

**2 course meal £19.95, 3 course meal £24.95**

### **STARTERS**

#### **Duck and Orange Pate**

*Smooth pork, duck and chicken liver pate with orange, served with toasted bread and red onion chutney, and salad garnish.*

#### **Homemade Pumpkin & Butternut Squash Soup**

*A sweet and spiced homemade pumpkin & butternut squash soup served with warm bread and butter.*

#### **Smoked Cod & Pancetta Fishcake**

*A fishcake of smoked cod, pancetta, and creamy mash in panko breadcrumbs, served on a bed of wilted spinach and topped with crispy pancetta and hollandaise sauce.*

#### **Breaded Brie Wedges**

*Two hand-breaded creamy Brie pieces coated in panko breadcrumbs served with a mixed leaf salad and an apple, date & tamarind chutney.*

### **MAIN COURSES**

#### **Traditional Roast Turkey**

*Succulent roasted turkey crown served with crispy roast potatoes, honey glazed parsnips, pig in blanket, stuffing balls, braised red cabbage with a mix of seasonal vegetables. All topped with a homemade Yorkshire pudding and our rich homemade gravy.*

#### **Carrot & Cashew Wellington (VE)**

*Carrots, mushrooms, spinach and cashew nuts with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case, served with crispy roast potatoes, honey glazed parsnips, stuffing balls, braised red cabbage and a mix of seasonal vegetables. All topped with a homemade vegan gravy.*

#### **Roasted Salmon Fillet**

*Oven roasted salmon fillet served with lemon and thyme crushed new potatoes, herb buttered green beans and hollandaise sauce.*

#### **Pork Tenderloin**

*A slow cooked pork tenderloin on a bed of creamy mustard mash with roasted shallots and a rosemary jus.*

#### **Engineer Festive Beef Burger**

*Our chargrilled 8oz beef burger topped crispy bacon, melted brie and a sweet cranberry burger relish, all in a brioche bun. Served with chips and coleslaw.*

### **DESSERTS**

#### **Traditional Christmas Pudding**

*A light and spiced Christmas pudding covered with creamy custard.*

#### **Homemade Lemon Cheesecake**

*A tangy lemon cheesecake on a biscuit base. Served with freshly whipped cream and a fruit compote.*

#### **Mixed Sorbet Selection (VE)**

*A scoop of each sorbet: tangy blood orange, sharp mulberry and sweet mango topped with fruit and sprig of mint.*

#### **Sticky Toffee Pudding (GF)**

*Date & toffee flavoured sponge with a sticky toffee sauce, served with creamy custard.*

### **TO FINISH**

Traditional mini mince pies

Add tea or coffee starting from £2.00

Please speak to a member of staff regarding gluten free options or if you have any other allergies.

# Children's Christmas Menu 2020

Available from Monday 30<sup>th</sup> November 2020 – Friday 8<sup>th</sup> January 2021

**2 course meal £7.95, 3 course meal £10.95**

## STARTERS

### **Tomato Soup**

Served with bread and butter.

### **Garlic Ciabatta**

Toasted ciabatta with homemade garlic and parsley butter

## MAIN COURSES

### **Hand-Carved Roast Turkey**

*Succulent roasted turkey crown served with crispy roast potatoes, honey glazed parsnips, pig in blanket, braised red cabbage with a mix of seasonal vegetables. All topped with a homemade Yorkshire pudding and our rich homemade gravy.*

### **Tomato and Basil Tagliatelle**

Tagliatelle pasta in a rich tomato & basil sauce served with cheddar cheese and garlic ciabatta

## DESSERTS

### **Chocolate Brownie**

Served warm with vanilla ice cream and chocolate sauce.

### **Dessert Factory**

Two scoops of vanilla ice cream, with pots of sprinkles, brownie and marshmallows and chocolate sauce

Please speak to a member of staff regarding gluten free options or if you have any other allergies.

# Christmas Party Booking Form

Please check the availability of your chosen event date with a member of staff, then complete the sections below and hand in this form or email to:

[manager@theengineerharpندن.co.uk](mailto:manager@theengineerharpندن.co.uk)

Maximum per table - 6 guests

All bookings require a non-refundable deposit of £5 per person.

Name:

.....

Address:

.....

E-mail:

.....

Tel: .....

Total Number of people in party: .....

Date: .....

Arrival Time: .....

Food service time: .....

Please enter the number of people in the box against your chosen food choice:

## Adults

2 Course Christmas Menu £19.95

3 Course Christmas Menu £24.95

## Kids

2 Course Christmas Menu £7.95

3 Course Christmas Menu £10.95

Please speak to a member of staff regarding gluten free options or if you have any other allergies.

All our Christmas bookings will take place in our festively decorated garden room restaurant area, unless otherwise pre-arranged to book a bar table.

As part of our package, we provide complimentary Christmas crackers and table decorations.

## **THE SENSIBLE STUFF**

- Your booking is provisional for **5 days** and confirmed once we have received your completed booking form and deposit.
- The deposit is non-refundable - £5 per head will be charged
- For all bookings you are requested to confirm final numbers and menu choices at least **7 days** before the event.
- The remaining balance is required to be paid on the day of your event and will be based on your confirmed numbers.
- In line with current guidelines, table bookings can be no more than 6 guests.

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