



HARBOUR

HOTELS

DAY CONFERENCE MENU

Host a lunch or dinner in our private rooms and let us bring you food to compliment the occasion. All starters, mains & desserts are served on platters in the centre of the table for your guests to share & enjoy in a family style feast.

£25 PER PERSON

MONDAY

MEAT/FISH

Whole roast chicken, garlic, thyme

Stone bass, braised summer beans, tomatoes & oregano

Mixed charcuterie, antipasti plate, mixed olives

All served with seasonal vegetables

VEG/GRAIN/SALAD

Barley risotto, wild mushrooms, lemon, dill, ricotta

Wild rice, vine tomatoes, pine nuts, and pea shoots

Roasted sweet potato, pomegranate, red onion, goat's cheese

DESSERTS

Summer berry fruits

Lemon raspberry tart





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TUESDAY

MEAT/FISH

Lamb chops, red harissa chargrilled broccoli, pine nuts

Sea trout, minted new potatoes, weltered spinach

Air-dried bresaola, parmesan rocket

All served with seasonal vegetables

VEG/GRAIN/SALAD

Spiced carrot, chickpea, date syrup, turmeric yoghurt

Avocado, tomato, buffalo mozzarella, basil, white balsamic dressing

Rocket, shallot, parmesan, sourdough croutons

DESSERTS

Chocolate, caramel layer cake

Yellow fruit bowl, coconut yoghurt, bee pollen





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WEDNESDAY

MEAT/FISH

Pork stir-fry, shiitake mushroom, pak choi, egg noodles

Cod fillet, clams, samphire, brown butter sauce

Charcuterie, antipasti plate, mixed olives

All served with seasonal vegetables

VEG/GRAIN/SALAD

Spinach ricotta tortellini, walnut, beetroot

Avocado, cucumber, faro, feta cheese

Tenderstem broccoli, blue cheese, red chilli, lemon

DESSERTS

Pineapple, mango, papaya, lime mint dressing

Afternoon cake selection





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THURSDAY

MEAT/FISH

Moroccan spiced beef meatballs, couscous, and date syrup

Chargrilled mackerel, salt baked beetroot

Charcutarie, antipasti plate, mixed olives

All served with seasonal vegetables

VEG/GRAIN/SALAD

Cherry tomato, bocconcini mozzarella, baby basil, pine nuts


Summer squash, faro, soft herbs. pumpkin seeds

Chicory, treviso, radicchio, blue cheese, walnut, aged balsamic

DESSERTS

Poached pear, honey, cinnamon yoghurt

Blueberry cheesecake





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FRIDAY

MEAT/FISH

Confit duck leg, pomegranate molasses, Swiss chard
Herb crusted haddock gujons, tartare sauce, grilled lemon
All served with seasonal vegetables

VEG/GRAIN/SALAD

Kalamata olives, feta, tomato, cucumber, red onion
Tuna, soft boiled egg, anchovy, baby gem, green beans
Rainbow beets, sugar snap peas, blood orange

DESSERTS

Tiramisu
Seasonal cheese selection

