



HARBOUR

HOTELS

SAMPLE CONFERENCE & BANQUETING MENUS

£35 PER PERSON

STARTERS


Chicken liver pâté with onion jam, soft herb salad, rye bread
Rainbow beetroot carpaccio, goats cheese, candy walnut, aged balsamic
Potted ham hock, rocket, piccalilli and toasted sourdough
Smoked salmon with asparagus and lemon sabayon
Caesar salad, soft hens egg, baby gem, anchovies

MAINS

Herb crusted lamb shoulder, wilted spinach with dauphinoise potato
Confit duck leg, new season potatoes, spiced carrots with coriander
Pork belly brined in cider, pan haggerty, baked apples, sage stuffing
Fillet of sea bream, tender stem broccoli, shaved fennel, shellfish cream
Roast chicken breast with tarragon mash, smoked bacon, wild mushroom sauce

DESSERTS

Banoffee tart, with salted peanut ice cream
Apple blackberry crumble and custard
Chocolate brownie, white chocolate ice cream
Lemon posset, raspberry and vanilla cream, cardamom shortbread





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£45 PER PERSON

STARTERS


Smoked salmon cannelloni, avocado salsa, soft quails egg, lemon dressing
Cured beef carpaccio, aged parmesan, black truffle dressing
Chicken and lemon terrine, pickled heritage carrots, bread sauce
Sea trout tartare with asparagus, and green tomato salsa

MAINS

Cod and crab, herb crust, creamy mash, crushed peas, with a butter sauce
Beef fillet, mini potato fondants, sautéed kale, red wine sauce
Slow cooked pork shoulder, crispy kale, almond gremolata
Confit duck leg, new season potatoes, spiced carrots with coriander

DESSERTS

Dark chocolate tart, forest fruits ice cream
Chocolate & caramel cheesecake, berry curd
Cherry & white chocolate mousse
Apple pie with vanilla ice cream or custard





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AMUSE BOUCHE

Roasted cauliflower and black truffle velouté

STARTERS

Duck foie gras parfait, caramelised walnuts, pear chutney, poilane bread

Spiced crab cake, crayfish salsa, sweetcorn puree, fennel pollen.

Smoked salmon terrine, pickled cucumber, watermelon and pomegranate

Pigeon breast with Jerusalem artichokes & Muscat grapes

MAINS

Beef sirloin with braised shin, crushed potatoes, baby onions, three cornered garlic

Roast saddle of lamb, creamed leeks and roast potatoes, rosemary sauce

Duck breast, candied orange, salt baked celeriac, beetroot ketchup

Roasted whole wild salmon, chorizo potatoes, basil dressing

Stone bass, green wheat, scallions & wild broccoli

DUO AND TRIO DESSERTS

Yoghurt & citrus pancetta & burnt orange tart

Lemon bavaois slice, strawberry mousse dome & fruits of the forest tartlet

Green apple mousse and poached pear shot glass





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VEGETARIAN AND DIETARY OPTIONS

MAINS

Heritage beetroot and burrata with fried parmesan gnocchi

Celeriac, Isle of Mull cheddar & Swiss chard gratin

Roast bubble and squeak potato cake, poached egg, and creamed leeks

Halloumi, aubergine and pepper stack, basil pesto and pea shoot salad

Rainbow beetroot tarte tatin, feta, sunflower, lovage

DESSERTS

Vegan strawberry and lime mousse

Chilled strawberry & raspberry soup with caramelised bananas, walnuts and basil

