

CHRISTMAS DAY MENU

£90 PER PERSON

Amuse-bouche to begin

* STARTERS *

Wild mushroom & chestnut pâté (V)

Tarragon infused cranberries

Carpaccio of venison

Sweet and sour onion and green bean salad

Scallops

Curried parsnip purée, parsnip crisps, pomegranate

Terrine of confit chicken & duck legs

Celeriac remoulade

* MAINS *

Monkfish

Sage, cranberry and pine nut stuffing, sea vegetables

Fillet of beef mignon

Salt-baked celeriac, buttered kale with crispy shallots

Pumpkin, goat's cheese & fig tart (VGA)

Lemon thyme potatoes and wilted kale

Pancetta wrapped turkey parcels

Sage and lemon stuffing and all the trimmings

* DESSERTS *

Warm Christmas pudding (V)

Whiskey butter and custard

Dark chocolate & chestnut parfait (V)

Clementine & Prosecco trifle (V)

Mascarpone cream

Chocolate, rye & cinnamon banoffee pie (V)

Available 12 – 4pm

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free | (VGA) Vegan option available

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR

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