

CHRISTMAS DAY MENU

£100 PER PERSON

* STARTERS *

Wild mushroom & chestnut pâté (V)
Tarragon infused cranberries

Salcombe Gin Cured Salmon
Beetroot, pickles, sourdough crostini

Scallops
Crab bisque, beignet, truffle oil, chives

Hamhock & Fois Gras Terrine
Shallot marmalade, brioche, candied walnuts

* MAINS *

*All mains come with roasted potatoes,
roasted winter vegetables and steamed greens*

Ballotine of Turkey Breast
Sage, onion and cranberry stuffing, pigs in blankets

Monkfish
Sage, roasted pine and herb crust, sea vegetables

Fillet of beef mignon
Slow braised beef cheek, roasted celeriac purée, yorkshire pudding, madeira jus

Pumpkin, goat's cheese & fig tart (VGA)
Lemon thyme potatoes and wilted kale

* DESSERTS *

Warm Christmas pudding (V)
Brandy crème anglaise

Dark chocolate Marquise (V)
Hazelnut crumb, blackcurrent sorbet

Clementine & Prosecco trifle (V)
Mascarpone cream

Espresso Crème Brûlée (V)
Shortbread

(V) Vegetarian | (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

SALCOMBE