

# CHRISTMAS PARTY MENU

## \* STARTERS \*

**Caramelised parsnip & coconut soup (VG)**  
Celeriac bhajis

**Lightly smoked beef carpaccio**  
Blue cheese, walnuts

**Crab & smoked salmon salad**  
Avocado, fennel, apple

**Duck & pork terrine**  
Cranberries and pistachios, crisp bread

## \* MAINS \*

**Fillet of sea bass**  
Crushed potatoes, roasted garlic and green sauce

**Slow cooked rump of beef**  
Mushrooms, baby onions with salt baked  
celeriac and redcurrant port sauce

**Brie, cranberry & red onion pithivier (VGA)**  
Roast potatoes, wilted greens

**Pancetta wrapped turkey parcels**  
Sage and lemon stuffing and all the trimmings

## \* DESSERTS \*

**Christmas pudding (V)**  
Brandy butter ice cream or custard

**White chocolate panna cotta & mixed berries**

**Clementine cheesecake (V)**  
Dark chocolate sauce

**Layered mint chocolate mousse pot (V)**

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Add tea or coffee (£1.50 per person)



SCAN THE QR CODE  
TO UNWRAP OUR  
FESTIVE FILTER.

(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 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR  

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HOTELS