

CHRISTMAS PARTY MENU

Please choose one dish from each course

* 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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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

HOTELS