

CHRISTMAS PARTY

STARTERS

Cardamom pickled pear tart **VG**

Almond cream, chestnut dukkah

Duck carpaccio **GF**

Glazed figs, cherry balsamic, goat's cheese, chicory hearts

Smoked salmon rillettes **GF**

Salmon belly, cream, citrus and fennel salad

Pork & pheasant terrine

Bramley apple butter, pickled mushrooms, sourdough crisps

MAINS

*All served with garlic and thyme roast potatoes,
shaved Brussels sprouts with chestnuts, maple roast carrots and parsnips*

Slow roast turkey **GFA**

Sage and cranberry stuffing, pigs in blankets, red wine jus

Chalk stream trout **GF**

Samphire and Champagne butter sauce

Slow-cooked beef **GF**

Mushroom and shallots in a rich red wine sauce, horseradish gremolata

Porcini & celeriac wellington **VG**

Kale and mushroom duxelles

DESSERTS

Warm Christmas pudding **GF**

Brandy and vanilla custard

Dark chocolate tart **VG**

Brown sugar, pomegranate sorbet

Clementine & prosecco trifle

Vanilla mascarpone cream

Snowball pavlova **GF**

White chocolate, fresh raspberry, lemon curd, amaretti crumb

 @StIvesHarbourHotel

V VEGETARIAN • VG VEGAN • GF GLUTEN-FREE

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.

HARBOUR

HOTELS