

NEW YEAR'S EVE VEGAN SET MENU

STARTER

Smoked celeriac GF

Candied fennel and apple salad, pickled blackberries

FISH COURSE

Mushroom scallops GF

Wakame seaweed salad, wasabi and yuzu dressing

MAIN COURSE

Smoked applewood, red onion & butternut squash GF

Sage vegan cream, glazed baby vegetables, fondant potato

DESSERT

Vegan white chocolate & coffee assiette

Cheesecake, mousse, tart, macaroon,
mint chocolate chip ice cream

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