

NEW YEAR'S EVE SET MENU

STARTER

Smoked duck breast **GF, DF**

Candied fennel and apple salad, pickled blackberries

FISH COURSE

Cured Chalk Stream trout

Wakame seaweed salad, wasabi and yuzu dressing

MAIN COURSE

Medallions of beef fillet **GF**

Lobster bisque, glazed baby vegetables, fondant potato

DESSERT

White chocolate & Baileys assiette

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

GF GLUTEN-FREE • DF DAIRY-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