

SET MENU

Monday to Saturday Lunch \bullet Two Courses £25.00 \bullet Three Courses £27.50 Monday to Thursday Dinner, from 6pm to 7pm \bullet Two Courses £27.50 \bullet Three Courses £35.00

STARTERS

SOUP

Freshly cooked soup of the day

ALEX'S TWICE BAKED CHEESE SOUFFLÉ (£2.95 supplement) Rich creamy soufflé with a glazed Old Winchester crust

Slow-cooked butter bean stew with mussels, prawns and cockles

GAME TERRINE

Classic game terrine, fig chutney, soft boiled hen's egg and toasted baguette

MAINS

SEA BREAM

Grilled sea bream fillet, Thai green curry, peppers, green beans and fragrant rice

TANDOORI QUAIL

Brined and spiced whole quail, tandoori sauce, saag aloo potatoes and mango chutney

PORK HOLSTEIN

Breaded pork fried in foaming butter, fried hen's egg, anchovies, pickled shallots and watercress

> RISOTTO A LA MILANESE Spiced saffron risotto, peas, Grana Padano

DESSERTS

STEAMED BERRY SPONGE Vanilla ice cream

TREACLE TART

Ginger ice cream

DARK CHOCOLATE BROWNIE Pistachio ice cream

> CRÈME BRÛLÉE Shortbread

Christchurch.harbourhotel

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.

