

# Festive party

## Starters

### Wild Mushroom & Tarragon Pâté **VG**

Madeira jelly, red onion marmalade, toasted sourdough

### Chicken Liver & All Spice Parfait

Madeira jelly, red onion marmalade, toasted brioche

### Traditional Oak Smoked Salmon

Fennel, clementine, honey, pumpernickel bread

### Blue Cheese, Mulled Wine Poached Pear & Chicory Salad **V**

Clementine vinaigrette, candied walnuts

## Mains

*All served with garlic and thyme roast potatoes, Brussels sprouts, roast carrots and parsnips, braised red cabbage and red wine jus*

### Bacon Wrapped Turkey

Sage and onion stuffing, pigs in blankets, cranberry sauce

### Beef Short Rib Bourguignon

Slow cooked in red wine sauce with shallot and chestnut mushrooms

### Chestnut Mushroom, Tempeh & Truffle Wellington **VG**

Butternut squash and red cabbage gravy

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### Cod Kieve

Garlic butter, Jerusalem artichoke and caper beurre noisette

## To Finish

### Christmas Pudding **V**

Brandy crème Anglaise

### Clementine & Pistachio Pavlova **V**

Vanilla crème diplomate

### Chocolate Christmas Yule Log **V**

Candied orange and clotted cream ice cream

### Stone Fruit & Raspberry Sorbet **VG**

Served in a brandy snap basket

#### *The finer details*

**V** vegetarian | **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

# HARBOUR

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KITCHEN