



# HARBOUR

HOTELS

SAMPLE CONFERENCE & BANQUETING MENUS  
£35 PER PERSON

## STARTERS

Chicken liver pâté with onion jam, soft herb salad, rye bread  
Rainbow beetroot carpaccio, goats cheese, candy walnut, aged balsamic  
Potted ham hock, rocket, piccalilli and toasted sourdough  
Smoked salmon with asparagus and lemon sabayon  
Caesar salad, soft hens egg, baby gem, anchovies

## MAINS

Herb crusted lamb shoulder, wilted spinach with dauphinoise potato  
Confit duck leg, new season potatoes, spiced carrots with coriander  
Pork belly brined in cider, pan haggerty, baked apples, sage stuffing  
Fillet of sea bream, tender stem broccoli, shaved fennel, shellfish cream  
Roast chicken breast with tarragon mash, smoked bacon, wild mushroom sauce

## DESSERTS

Banoffee tart, with salted peanut ice cream  
Apple blackberry crumble and custard  
Chocolate brownie, white chocolate ice cream  
Lemon posset, raspberry and vanilla cream, cardamom shortbread





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HOTELS

SAMPLE CONFERENCE & BANQUETING MENUS  
£45 PER PERSON

## STARTERS

Smoked salmon cannelloni, avocado salsa, soft quails egg, lemon dressing  
Cured beef carpaccio, aged parmesan, black truffle dressing  
Chicken and lemon terrine, pickled heritage carrots, bread sauce  
Sea trout tartare with asparagus, and green tomato salsa

## MAINS

Cod and crab, herb crust, creamy mash, crushed peas, with a butter sauce  
Beef fillet, mini potato fondants, sautéed kale, red wine sauce  
Slow cooked pork shoulder, crispy kale, almond gremolata  
Confit duck leg, new season potatoes, spiced carrots with coriander

## DESSERTS

Dark chocolate tart, forest fruits ice cream  
Chocolate & caramel cheesecake, berry curd  
Cherry & white chocolate mousse  
Apple pie with vanilla ice cream or custard





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## AMUSE BOUCHE

Roasted cauliflower and black truffle velouté

## STARTERS

Duck foie gras parfait, caramelised walnuts, pear chutney, poilane bread

Spiced crab cake, crayfish salsa, sweetcorn puree, fennel pollen.

Smoked salmon terrine, pickled cucumber, watermelon and pomegranate

Pigeon breast with Jerusalem artichokes & Muscat grapes

## MAINS

Beef sirloin with braised shin, crushed potatoes, baby onions, three cornered garlic

Roast saddle of lamb, creamed leeks and roast potatoes, rosemary sauce

Duck breast, candied orange, salt baked celeriac, beetroot ketchup

Roasted whole wild salmon, chorizo potatoes, basil dressing

Stone bass, green wheat, scallions & wild broccoli

## DUO AND TRIO DESSERTS

Yoghurt & citrus pancetta & burnt orange tart

Lemon bavaois slice, strawberry mousse dome & fruits of the forest tartlet

Green apple mousse and poached pear shot glass





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## VEGETARIAN AND DIETARY OPTIONS

### MAINS

Heritage beetroot and burrata with fried parmesan gnocchi

Celeriac, Isle of Mull cheddar & Swiss chard gratin

Roast bubble and squeak potato cake, poached egg, and creamed leeks

Halloumi, aubergine and pepper stack, basil pesto and pea shoot salad

Rainbow beetroot tarte tatin, feta, sunflower, lovage

### DESSERTS

Vegan strawberry and lime mousse

Chilled strawberry & raspberry soup with caramelised bananas, walnuts and basil

