



HARBOUR

HOTELS

BESPOKE MENU DISHES

STARTERS

SOUPS

Butternut squash & ginger

Jerusalem artichoke, with spinach & hazelnut pesto

Celeriac & quince

Parsnip, sage & white bean

Pea & watercress, mint crème fraîche

TERRINES

Ham hock, capers, and piccalilli

Pork and apricot

Tomato and basil press with aubergine relish and mascarpone

Chicken and ham, tarragon mayonnaise

Chicken livers pressed with dukkah

SALADS

Fennel and orange blossom, red quinoa

Caprese, heritage tomato, mozzarella, toasted rye bread

Mixed beetroot, candid walnuts, goat's cheese





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FISH & SHELLFISH

Lime and chilli crab cakes

Harbour prawn cocktail

Prawns with sorrel, cucumber and rye bread

Salted cod, avocado, sea vegetables, cucumber

Seared mackerel with beetroot, horseradish and watercress

Gin-cured salmon with cucumber and wasabi emulsion

Sea bass carpaccio with chilli, oregano and olive oil

MEAT

Duck breast with orange, pine kernels and dandelion

Pigeon breast salad with crispy vegetables, candied orange and balsamic vinegar

Bresaola of silverside with blackcurrants, ricotta and rocket

Pork cheeks, cider, fennel, creamed corn

Wild rabbit and leek turnover with piccalilli

Venison salami with red onion and sloe gin marmalade, grilled sourdough

VEGETABLE

Mushroom, chestnut and thyme pithivier

Baked tomato galette with goat's cheese, tapenade and pumpkin seeds

Cheddar and leek tart

Camembert, fig and onion tart

Baby leeks with truffle butter sauce and a garlic and herb crumb





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MAINS

POULTRY

Braised duck leg, red cabbage, green peppercorn sauce, caramelised apples

Chicken with wild mushrooms and leeks

Braised duck leg, peas, lettuce, bacon and mint

Duck breast with chicory and potato dauphinoise

Roast chicken with sweet potato, sage and cider sauce

PORK

Salted pork neck, dried berries, wild mushrooms and wild garlic

Herb-stuffed pork loin with spring greens and new potatoes

Pork loin and black pudding wellington with braised savoy cabbage

Slow-roast pork belly with green pepper relish

Pork shoulder with hispi cabbage and apples

Pork and apricot crumble parcels, Tuscan kale

Pork belly with apple purée and sprouting broccoli

BEEF

Beef wellington, parsley root purée mini fondants, sautéed kale & rosemary jus

Braised beef cheek with anchovy, pickled walnuts and potato puree

Jacob's ladder of beef with Chablis mustard sauce and carrot purée

Braised veal cheek, potato purée and fried leeks

Feather blade of beef, roasted shallots, sauté potatoes & green peppercorn sauce

Grilled onglet, sautéed wild mushrooms, pancetta, potato purée & red wine sauce





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MAINS

LAMB

Rump of lamb with baked aubergine and pesto

Roasted lamb rump, potato gnocchi, fine beans and black olives

Lamb shanks with tomato and rosemary

Lamb leg with sheep curd, aubergine caviar, artichoke and roasted tomatoes

Lamb rump with salsa verde and roasted beetroot

Leg of lamb with braised celeriac, fennel and bitter leaves

GAME

Loin of venison with soy glazed baby beets and roasted turnip purée

Rabbit with mustard sauce and bacon

Roast pheasant breast with parsnip purée, pickled blackberries

FISH

Stone bass with samphire and smoked tomatoes

Grilled bream with mustard and tarragon sauce, asparagus and peas

Pan-fried sea bass fillet with white crab salad and brown crab mayonnaise

Fillet of sea bass with Parma ham, sauté artichokes and watercress

Monkfish wrapped in Parma ham, with lemon sabayon and cockles

Pan-roasted fillet of salmon with marinated new potatoes and dill and crab salad

Cornish haddock with sea beet soup and olive oil

Hake with courgettes, Provençal mussel sauce and crispy breadcrumbs





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MAINS

VEGETABLE

Lentil cabbage miso bake with roast vegetables

Butternut squash ravioli, sage butter sauce

Asparagus, red onion and blue cheese tart

Spinach, lemon and garlic penne rigate with torn burrata

Ravioli with sheep's milk ricotta, spinach, tomato sauce and basil

Potato gnocchi with herbs, garlic sauce and black truffle





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DESSERTS

FRUIT

Apple & sultana crumble tart
Lemon meringue dome
Apple pie with pastry lid
Classic glazed lemon tart wedge
Banoffee tart

CHOCOLATE

Milk chocolate praline bar
Dark chocolate and salted caramel delice
Baked soft centered chocolate fondant
Cookies & cream cheesecake
Chocolate sandwich
Dark chocolate & caramel ingot

OTHER

Vanilla bean cheesecake
Ginger brûlée tart
Sticky toffee pudding
Baked vanilla & blackcurrant cheesecake tart
Classic bread & butter pudding

