

Christmas day

Canapés on Arrival

Goat's Cheese with Honey v

Walnut, rocket and cranberry

Starters

Potato, Celeriac & Truffle Soup v

Heritage potatoes, celeriac, truffle oil, alpine cheese

Harbour Prawn Cocktail

Atlantic and tiger prawns, gin cured cucumber, avocado, Marie Rose sauce, caviar

Mulled Wine Cured Salmon

Golden beetroot, fennel, caviar

Smoked Duck Carpaccio

Glazed figs, cherry balsamic, goat's cheese, chicory hearts

Mains

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

Festive Turkey

Bacon wrapped turkey breast, sage and citrus stuffing, pigs in blankets

Roasted Sirloin of Beef

Bone marrow sauce, salsify, mushrooms and red wine shallots

Beetroot & Shallot Tarte Tatin v

Walnut, orange and dill dressing

Roast Fillet of Halibut

Brown shrimps, pommes anna potatoes, samphire, white wine and shellfish velouté

To Finish

Christmas Pudding v

Traditional fruit Christmas pudding with kumquat, vanilla crème Anglaise

Chocolate Ganache Cake v

Amarena cherries, chocolate tuille

Gingerbread Tiramisu v

Mascarpone cream, coffee, brown sugar

Christmas Stilton v

Stilton fed with port served with grapes, biscuits and chutney

The finer details

V vegetarian

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

KITCHEN