

# Festive party night

*7pm arrival • 7.30pm dinner • Carriages at midnight*

*Pre-order required two weeks prior to your reservation, noting any special dietary requirements*

## Starters

### Dex 'Martini' Prawn Cocktail

Cucumber with Hendrick's and pepper syrup, chopped lettuce and prawns in a spiced cocktail sauce

### Spiced Carrot Soup

Lightly spiced carrot, coconut and coriander

### Ham Hock Terrine

Ham hock terrine, piccalilli, watercress and toasted baguette

### Smoked Mackerel

Smoked mackerel pâté, beetroot purée, sour cream, watercress and toasted baguette

## Mains

### Turkey Breast

Traditional roasted turkey breast, stuffing and pig in blanket, fondant potato, roasted root vegetables

### Confit Duck Leg

Slow-cooked duck leg, fondant potato, roasted root vegetables and red wine sauce

### Nut Roast Wellington

Butternut squash, chestnut and cranberry nut roast, wrapped in puff pastry with red wine sauce

### Salmon, Spinach & Cheddar en Croute

Salmon fillet on a bed of spinach, topped with a cheddar cream sauce and wrapped in pastry, with fondant potato and roasted root vegetables

## Desserts

### Christmas Pudding

Warm brandy soaked Christmas pudding, custard

### Sticky Toffee Pudding

Toffee sauce and vanilla ice cream

### Vanilla Panna Cotta

Classic vanilla panna cotta, steeped mulled fruit

### Trio of Local Cheeses *3.95 supplement*

Served with fruits and biscuits

## To Finish

### Tea & Coffee

### Mince Pies

#### *The finer details*

Dishes can be adapted to suit dietary requirements, with notice.

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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HOTELS