

HARBOUR

HOTELS

Boxing Day

Three courses £55.00

Bites

TEMPURA VEGETABLES (V) £6.00 In light batter with sweet chilli dip	TEMPURA PRAWNS £3.50 EACH In light batter with sweet chilli dip, <i>how many would you like?</i>
BUTTERMILK CHICKEN POPCORN £6.50 In spiced flour and crispy fried	COCKLE POPCORN £6.50 Coated in flour and crispy fried
ARTISAN BREAD (FOR 2 PEOPLE) (V) £4.00 With butter	ARTISAN BREAD & DIPS (V) £8.00 With tzatziki, aioli, and hummus
OLIVES (V) £5.50 In chilli oil with herbs and butter	OYSTERS HOT OR COLD £4.00 EACH Fried in light tempura batter or served au natural

Starters

DEX "MARTINI" PRAWN COCKTAIL Prawns in spiced cocktail sauce with cucumber, and a Hendrick's and pepper sauce	ALEX'S TWICE BAKED CHEESE SOUFFLÉ (V) Rich and creamy soufflé with a glazed Old Winchester crust <i>Add chunks of smoked haddock £4.00 supplement</i>
CRAB BENEDICT Toasted buttered muffin topped with crab meat, soft poached hen's egg and hollandaise sauce	HADDOCK MAC "N" CHEESE Poached smoked haddock, flaked and bound with thermidor sauce, glazed with Winchester cheese
CHICKEN TERRINE Terrine of smoked chicken, crispy chicken skin, apricot chutney, toasted brioche, bitter leaves	WALDORF SALAD (V) Classic Waldorf salad, celery, grapes apple and walnuts, bound with rapeseed mayonnaise, truffle honey dressing

Mains

ROAST RUMP OF BEEF Aged rump of beef cooked medium rare, served with traditional garnish	GRESSINGHAM DUCK BREAST Roasted duck breast basted in honey, five spiced plum, crispy spring roll, anise spiced carrot and red wine sauce
COD & CRAB Plump fillet of cod topped with crab and herb crust, creamy mash, smashed peas and butter sauce	SALMON Roasted salmon fillet, wilted spinach, butter crushed potatoes, Champagne and caviar sauce
CHICKEN, PRAWN & LOBSTER Brined and roasted chicken breast, plump prawns, creamed leeks and lobster sauce	ROASTED AUBERGINE (V) Stuffed with layers of spinach, wild mushrooms and mozzarella, green basil pesto and aged balsamic

Desserts

STICKY TOFFEE PUDDING (V) Served with toffee sauce and salted caramel ice cream	JAM ROLLY POLLY (V) Suet sponge roll with raspberry jam and custard
WHITE CHOCOLATE & STRAWBERRY TERRINE (V) Creamy white chocolate spiked with strawberries coated in praline, with strawberry sauce	TREACLE TART (V) Warm traditional tart served with Dorset clotted cream
CHEESECAKE (V) Vanilla baked cheesecake, thyme roasted plum	TROPICAL MERINGUE ROULADE (V) Tropical fruit salsa, passion fruit curd
SELECTION OF ICE CREAMS & SORBETS (V) Choose three scoops	CHEF'S SELECTION OF CHEESES Served with chutney and crackers

@ChristchurchHarbourHotel

(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.

HARBOUR

HOTELS