

HARBOUR

HOTELS

New Year's Day

Three courses £45.00

Bites

TEMPURA VEGETABLES (V) £6.00

In light batter with sweet chilli dip

BUTTERMILK CHICKEN POPCORN £6.50

In spiced flour and crispy fried

ARTISAN BREAD (FOR 2 PEOPLE) (V) £4.00

With butter

OLIVES (V) £5.50

In chilli oil with herbs and butter

TEMPURA PRAWNS £3.50 EACH

In light batter with sweet chilli dip, *how many would you like?*

COCKLE POPCORN £6.50

Coated in flour and crispy fried

ARTISAN BREAD & DIPS (V) £8.00

With tzatziki, aioli and hummus

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

CRAB BENEDICT

Toasted buttered muffin topped with crab meat, soft poached hen's egg and hollandaise sauce

CHICKEN TERRINE

Terrine of smoked chicken, crispy chicken skin, apricot chutney, toasted brioche, bitter leaves

ALEX'S TWICE BAKED CHEESE SOUFFLÉ (V)

Rich and creamy soufflé with a glazed Old Winchester crust
Add chunks of smoked haddock £4.00 supplement

HADDOCK MAC "N" CHEESE

Poached smoked haddock, flaked and bound with thermidor sauce, glazed with Winchester cheese

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

COD & CRAB

Plump fillet of cod topped with crab and herb crust, creamy mash, smashed peas and butter sauce

CHICKEN, PRAWN & LOBSTER

Brined and roasted chicken breast, plump prawns, creamed leeks and lobster sauce

GRESSINGHAM DUCK BREAST

Roasted duck breast basted in honey, five spiced plum, crispy spring roll, anise spiced carrot and red wine sauce

SALMON

Roasted salmon fillet, wilted spinach, butter crushed potatoes, Champagne and caviar 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

WHITE CHOCOLATE & STRAWBERRY TERRINE (V)

Creamy white chocolate spiked with strawberries coated in praline, with strawberry sauce

CHEESECAKE (V)

Vanilla baked cheesecake, thyme roasted plum

SELECTION OF ICE CREAMS & SORBETS (V)

Choose three scoops

JAM ROLLY POLLY (V)

Suet sponge roll with raspberry jam and custard

TREACLE TART (V)

Warm traditional tart served with Dorset clotted cream

TROPICAL MERINGUE ROULADE (V)

Tropical fruit salsa, passion fruit curd

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.

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