

# HARBOUR

HOTELS

## Festive Menu

Monday to Sunday lunch – two courses £25 or three courses £29

Sunday to Wednesday dinner – three courses £35

Thursday to Saturday dinner – three courses £39

### Starters

#### OAK SMOKED SALMON

Beetroot tartare, dill mayonnaise

#### CURED BREAST OF DUCK

Celeriac remoulade, cherry gel

#### VEGAN FETA & QUINCE TERRINE (VG)

Charred Tenderstem®, roasted hazelnuts

#### CREAM OF CARROT & PARSNIP SOUP (V)

Honey roasted pumpkin seeds

### Mains

All served with roast potatoes and seasonal vegetables

#### ROAST BREAST OF TURKEY WRAPPED IN STREAKY BACON

Cranberry and chestnut stuffing, chipolata sausage, red wine gravy

#### BRAISED BEEF CHEEKS

Forest mushrooms, horseradish and thyme jus

#### WILD MUSHROOM & THREE NUT ROAST (VG)

Cranberry relish, vegan red wine gravy

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#### GRILLED CHALK STREAM TROUT

Chilli, sweetcorn and seafood orzo

### Desserts

#### TRADITIONAL CHRISTMAS PUDDING (V, VGA)

Brandy cream sauce

#### BISCOFF CHEESECAKE (V)

Banoffee ice cream, toffee sauce

#### DARK CHOCOLATE & RASPBERRY TART (VG)

Prosecco sorbet, raspberry gel

#### BLACKBERRY PANNA COTTA

Apple compote, crumbled oats

@SouthamptonHarbourHotel

(V) vegetarian • (VG) vegan • (VGA) vegan option available

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.

H<sup>A</sup>R<sup>R</sup>BAR

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ON 6<sup>TH</sup>

ROOFTOP BAR | KITCHEN | CLUB