

Festive set menu

Two courses 27.95 • Three courses 35

Starters

Spiced Parsnip & Apple Soup **VG**

Maple roasted parsnips, apples, cinnamon, nutmeg and coconut cream

Chicken Liver & Fig Parfait

Cherry amaretto compote, candied seeds, toasted sourdough

Traditional Oak-Smoked Salmon

Clementine and honey, dill, rye bread

Dolcelatte, Pear & Beetroot **V**

Saffron-poached pears, red chicory, orange vinaigrette

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

Bacon Wrapped Turkey Parcels

Filled with sage and onion stuffing with pigs in blankets

Feather Blade of Beef Bourguignon

Slow cooked in a rich red wine sauce, shallots and mushrooms

Portobello Mushroom, Chestnut, Spinach & Lentil Wellington **VG**

Onion gravy

Fillet of Stone Bass

Shellfish cream, crushed pink fir apple potatoes, capers, shaved fennel

To Finish

Christmas Pudding **V**

Traditional fruit Christmas pudding with kumquat, vanilla crème Anglaise

Raspberry & Pistachio Pavlova

Vanilla cream

Chocolate & Orange Torte

Candied orange and crème fraîche

Fresh Fruits & Sorbets **VG**

Served in brandy snap basket

The finer details

V vegetarian | **VG** vegan

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