

# New Year's Eve

## Amuse Bouche

Celeriac & Truffle Soup GF

## To Start

Smoked Loin of Venison GF

Sour cherries, white chocolate, honey dressing

## Main Course

Fillet of Himalayan Beef & Lobster Tail DF

Baby fennel, shellfish bisque

## Dessert

Dark Chocolate Pave

Pistachio ice cream

## Cheese

Selection of British Cheese

Crackers, chutney, grapes

---

### *The finer details*

GF gluten-free • DF dairy-free

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

---

HOTELS