

HARBOUR

KITCHEN, BAR & TERRACE

Christmas Day

Canapés on arrival

Roast Squash Tartlet
Pumpkin seed pesto

Wild Mushroom & Truffle Arancini
Herb oil

Starters

Celeriac & Black Truffle Velouté VG
Crispy shallots, chive oil

Mulled Wine-Cured Salmon Gravlax
Golden beetroot, shaved fennel, dill crème fraîche, caviar

Harbour Prawn & Crab Cocktail
Atlantic prawns, white crab, gin-cured cucumber, avocado, Marie Rose sauce

Smoked Gressingham Duck Carpaccio
Roasted figs, cherry balsamic, whipped goat's cheese, bitter chicory

Mains

All mains served with roast potatoes, Brussels sprouts with chestnuts, maple-roasted heritage carrots & parsnips, braised spiced red cabbage and red wine jus.

Roast Bronze Turkey Ballotine
Bacon-wrapped, sage, apricot & citrus stuffing, pigs in blankets

Beetroot & Shallot Tarte Tatin V
Whipped goat's cheese, toasted walnuts, orange & dill dressing

Roast Fillet of Hereford Beef
Bone marrow crumb, caramelised Roscoff onions, wild mushrooms, red wine jus

Roasted Fillet of Halibut
Brown shrimp butter, pommes Anna, samphire, Champagne shellfish velouté

Desserts

Traditional Christmas Pudding V
Brandy anglaise

Chocolate Ganache Cake
Amarena cherries, chocolate tuile

Port-Infused Stilton Mousse V
Poached pear, walnut praline, oat biscuit

Warm Sticky Toffee Pudding V
Medjool date sponge, toffee sauce, clotted cream ice cream

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.

Adults require approximately 2000 kcal a day.

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