

New Year's Eve

Starters

Smoked Salmon Ballotine

Pickled cucumber, potato salad, quail egg, lemon caviar dressing

Pan-Roasted Pressed Belly Pork

Celeriac remoulade, apple purée, tempura raisins

Wild Mushroom & Chive Risotto

Poached egg, truffle oil

Spiced Tofu, Orange & Pistachio Salad **VG**

Cranberry dukkah

Seared King Scallops

Hog's pudding, prosciutto, cauliflower purée *£5 supplement*

Mains

Butter-Baked Breast of Guinea Fowl

Dauphinoise potato, savoy and pancetta, cauliflower purée, Tenderstem®, port jus

Roast Rump of Lamb

Rosemary potato purée, braised red cabbage, celeriac, calabrese, mint reduction

Pan-Seared Fillet of Sea Bass

Samphire, saffron poached potatoes, vine tomatoes, sauce vierge

Balsamic Shallot Tartan **VG**

Butternut squash, chargrilled spring onions, pea shoot pesto

Pan-Seared Fillet of Beef

Fondant potato, wild mushrooms, confit shallot, roasted tomatoes, red wine jus *£10 supplement*

To Finish

Chocolate Ganache Tart

Praline, honeycomb ice cream, caramel sauce

Brandy Snap of Passion Fruit Mousse

Berry compote, raspberry jus

Golden Syrup Steamed Sponge Pudding **VGA**

Crème Anglaise

Cornish Cheese Selection

Grapes, chutney, biscuits

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