

HARBOUR

HOTELS

Christmas Party Night

Pre-order required two weeks prior, noting any special dietary requirements

Starters

UPPER DECK 'MARTINI' PRAWN COCKTAIL

Cucumber with Hendrick's and pepper syrup, chopped lettuce and prawns in a spiced cocktail sauce

CREAMY MUSHROOM SOUP

Spiked with truffle and chestnuts

SMOOTH CHICKEN LIVER PARFAIT

Toasted brioche, roasted fig and balsamic dressing

SMOKED SALMON TERRINE

Pressed terrine of smoked salmon and cream cheese, horseradish mousse, dill oil

Mains

TURKEY BALLOTINE

Roasted turkey breast, stuffed with cranberry sage and onion, pigs in blankets, fondant potato, roasted root vegetables

SLOW-COOKED BEEF IN RED WINE

Smoked mashed potato, roasted root vegetables, red wine sauce

NUT ROAST WELLINGTON

Butternut squash, chestnut and cranberry nut roast, wrapped in puff pastry with red wine sauce

SALMON, SPINACH & CHEDDAR EN CROUTE

Salmon fillet on a bed of spinach, topped with a cheddar cream sauce, wrapped in pastry with mash potato and roasted root veg

Desserts

CHRISTMAS PUDDING

Warm brandy-soaked Christmas pudding, custard

STICKY TOFFEE PUDDING

Toffee sauce and vanilla ice cream

TROPICAL FRUIT PAVLOVA

Crisp meringue, whipped vanilla cream, tropical fruit salad

UPGRADE TO A TRIO OF LOCALLY SOURCED CHEESES, FRUITS, BISCUITS

Served with desserts £5.95 supplement per person

OR

Add a platter to follow desserts, left to graze for £12.95 per portion

To Finish

TEA, COFFEE & MINCE PIES

@Christchurch.HarbourHotel

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

HARBOUR

HOTELS