New Year's Eve

Three courses 80 per person
Includes a glass of sparkling wine on arrival

Starters

Tempura of Red Mullet
Courgette spaghetti, rocket pesto, smoked tomato

Ham Hock Terrine
Celeriac remoulade, pickled apples, grain mustard mayonnaise

Smoked Salmon & Crayfish Roulade
Pickled cucumber, potato salad, caviar dressing

Tomato Ballotine V, VGA
Olive salsa, brioche croute, basil and balsamic

Smoked Guinea Fowl Salad
Parma ham, quail's egg, pine nut and honey dressing

Mains

Honey-glazed Breast of Duck
Dauphinoise potatoes, savoy with pancetta, cauliflower purée, Tenderstem®, port jus

Roast Rump of Lamb
Rosemary potato purée, red cabbage, celeriac, calabrese, mint reduction

Roast Cod Fillet
Slow-cooked cherry tomato and basil fregola, tomato vierge, green oil

Pan-seared Sirloin Steak
Fondant potato, wild mushrooms, vine tomatoes, confit shallots, red wine jus

Roast Butternut Squash & Sage Gnocchi V, VGA
Chargrilled leeks, garlic and sage pangrattato

Desserts

White Chocolate & Honeycomb Cheesecake
Candied orange, caramel sauce, pistachio crumb

Passion Fruit & Lemon Tart
Berry compote, citrus syrup

Millionaire Shortbread
Cornish clotted cream, dark chocolate sauce

Cheese & Biscuits
Chef's selection of cheeses, served with biscuits, grapes and chutney

The finer details

V vegetarian | VGA vegan option available

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.

HARBOUR

HOTELS