

New Year's Eve

Six courses

Canapes on Arrival

Duck & Cherry Tartlet

Shredded confit duck with spiced cherry and port reduction in a crisp pastry case.

Truffle Mushroom Arancini [v](#)

Crisp wild mushroom and truffle risotto balls with parmesan and thyme aioli.

Sorbet Course

Starters

Cornish Crab & Avocado Cannelloni

Citrus crème fraîche, pickled cucumber, caviar pearls, dill oil

Jerusalem Artichoke Velouté [VGA](#)

Truffle foam, crispy quinoa, chive oil

Pressed Terrine of Guinea Fowl & Ham Hock

Celeriac remoulade, fig chutney, toasted brioche

Mains

Roast Loin of Venison

Smoked potato terrine, parsnip purée, cavolo nero, blackberry & port jus

Pan-Roasted Fillet of Stone Bass

Braised fennel, saffron potato, wilted spinach, champagne beurre blanc

Pumpkin & Sage Pithivier [v](#)

Jerusalem artichoke cream, crispy kale, hazelnut & black garlic dressing

Local Cheese Taster

To Finish

Dark Chocolate & Salted Caramel Delice

Espresso crème, gold leaf, hazelnut praline

Champagne Poached Pear

Almond financier, vanilla Chantilly, candied pistachio

Yorkshire Rhubarb & Vanilla Parfait

Honeycomb, ginger crumb, rhubarb gel

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.

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