

New Year's Eve Gala

Five courses • Champagne reception • 125 per person

Amuse Bouche

White Artichoke & Truffle

Starter

Scallop & Prawn Thermidor

Scallops and prawns, bound in thermidor sauce, baked in the shell and glazed

Middle Course

Alex's Twice Baked Cheese Soufflé

Rich, creamy soufflé with a glazed Old Winchester crust

Main

Surf & Turf

Prime fillet of beef cooked medium rare, garlic tiger prawns, dauphinoise potatoes, confit tomatoes and peppercorn sauce

Dessert

Ferrero Roche Sphere

Chocolate and hazelnut praline mousse, salted caramel ice cream in the centre of a tempered chocolate sphere with warm caramel sauce

Cheese Course

Truffle Camembert *supplement 5*

Truffle spiked camembert, Fudge's biscuits and red onion marmalade

The finer details

Dishes can be adapted to suit dietary requirements, with notice.

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

HOTELS