New Year's Eve *Gala*

Six courses 135 per person

To Begin

Lobster Bisque
A velvety lobster bisque served with a crisp toast, topped with a rich, creamy lobster thermidor

Starter

Scallop & Pork
Seared south coast scallops with white miso-glazed pork cheek, pickled cucumber, sesame, nori and spring onion

Third Course

Alex's Twice Baked Cheese Soufflé
Rich, creamy soufflé with a glazed Old Winchester crust

Main

Beef Rossini
Prime beef fillet, cooked medium-rare on toasted brioche and crowned with roasted foie gras, shaved black truffle and rich Madeira sauce

Dessert

Black Forest Fondant
Warm baked double chocolate fondant, cherry pie purée, popping candy, tempered chocolate and cherry ice cream

Cheese Course

Eggy Bread & Tunworth
Eggy fried fruit bread topped with warm Tunworth, drizzled with maple syrup

The finer details

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.

HARBOUR

HOTELS