



INDULGE

THIS CHRISTMAS

HARBOUR

HOTELS

RESTAURANT DINING

# CHRISTMAS PARTY

## MENU

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Available in The Jetty  
**LUNCH FROM 12 NOON £27.50 PER PERSON**  
**DINNER FROM 6PM £32.50 PER PERSON**

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**STARTERS**    **Creamed Winter Vegetable Soup**  
Roasted Chestnuts

**Game Terrine**  
Onion Jam & Crostini

**Venison Carpaccio**  
Wild Rocket & Parmesan Shavings

**Gin Cured Salmon**  
Dill, Caper Berries

**MAINS**    **Pancetta Wrapped Turkey**  
Filled with Sage & Onion Stuffing, Pigs in  
Blankets, Traditional Garnish

**Feather Blade Beef Bourguignon**  
Slow Cooked in a Rich Red Wine Sauce,  
Shallots & Mushrooms, Traditional Garnish

**Fillet of Bream**  
Crushed New Potatoes, Winter  
Vegetables, Chive Butter

**Wild Mushroom & Barley Pithivier**  
Traditional Garnish

**FESTIVE FINISH**    **Christmas Pudding**  
Drenched in Brandy Butter

**Clementine Posset**  
Shortbread Biscuit

**Dark Chocolate, Salt Caramel Delice**  
Crème Fraîche

**Vanilla Pannacotta**  
Mulled Winter Berries

**Tea & Coffee**

If you have any queries please ask. If you are concerned about any food allergies, please speak to any member of the team, who will be delighted to assist. We will ensure all dietary requirements are catered for. All prices are inclusive of VAT. Maximum numbers apply.







## CHRISTMAS BITES

Available in the HarBAR, Long Bar and Long Bar Late  
**CHOOSE 5 £20 PER HEAD, ADDITIONAL BITES FOR £3.95**

**VEG** Fig, Basil, Honeycomb, Sourdough

Breaded Mozzarella, Smoked  
Tomato Sauce

Ricotta, Pickled Quince, Crostini

Black Truffle Arancini

**MEAT** Chicken Liver Parfait, Clementine,  
Buckwheat Blinis

Venison, Juniper Spiced Red Cabbage,  
Chestnut Brioche

Turkey Meatball Slider, Cranberry  
Mayonnaise

Honey Roasted Duck Roll,  
Sweet Chilli Dip

**FISH & SHELLFISH** Beetroot Blinis, Smoked Mackerel,  
Horseradish

Devilled Crab, Chives, Rye Cracker

Smoked Salmon, Grape, Fennel Butter

Smoked Haddock Scotch Egg

**SWEET** Milk Chocolate & Salted Caramel Eclairs

Stem Ginger Cake with Lemon  
Black Treacle Syrup

Lemon, Raspberry Tarts

Hazelnut Chocolate Truffle

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## FESTIVE AFTERNOON TEA

Available in the HarBAR  
Full Afternoon Tea with Mulled Wine  
**£25 PER PERSON**

**FOOD** Free range hen egg & cress  
Oak smoked Scottish salmon,  
lemon scented cream cheese  
Mature cheddar cheese, mango chutney  
Rotisserie chicken mayo  
Coronation turkey wraps

**SCONES** Plain & fruit scones, clotted cream  
& berry jam

**SWEET** From in house patisserie,  
selection of pastries & cakes

**SELECTION OF  
TEA'S & INFUSIONS** Darjeeling, English Breakfast, Earl Grey  
Camomile, Honey and Rooibos, Peppermint,  
Green Sencha, Jasmine Blossom



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## CHRISTMAS DAY

MENU

Available in The Jetty  
**£70 PER PERSON**  
**£35.50 PER CHILD UNDER 10 YEARS OLD**

**AMUSE BOUCHE** **Cream Potato Velouté**  
Black Truffle, Parmesan Crisp

**STARTERS** **Braised Oxtail Ravioli**  
Celeriac, Sautéed Spinach & Oxtail Jus

**Mushroom & Chestnut Pâté**  
Tarragon & Fermented Cranberries

**Chicken & Ham Terrine**  
Sorrel Mayonnaise, Barberry Rye Toast

**Seared Scallops**  
Salsify, Blood Orange & Brown Shrimp

**MAINS** **Pancetta Wrapped Turkey**  
Filled with Sage & Onion Stuffing,  
served with Pigs in Blankets, Creamed  
Sprouts Roasted Potatoes & Carrots

**Fillet of Beef Wellington**  
Parsley Root Purée, Mini Fondants,  
Sautéed Kale & Rosemary Jus

**Butternut Squash & Gruyère Pithivier**  
Chestnut & Cranberries, Wrapped  
in Puff Pastry, Seasonal Greens

**Monkfish Wrapped in Pancetta**  
Sage, Cranberry & Pine Nut Stuffing

**FESTIVE FINISH** **Warm Christmas Pudding**  
Whiskey Butter & Custard

**Trifle Terrine Cake**  
Cinnamon, Orange, Rum Raisins

**Clementine Possets with Cranberry**  
Cinnamon Palmier

**Selection of Local Cheese**  
Homemade Crackers

**Coffee & Petit Fours**

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# BOXING DAY

## MENU

Available in The Jetty  
**£45 PER PERSON**  
**£22.50 PER CHILD UNDER 10 YEARS OLD**

- STARTERS**
- Maple Cured Salmon**  
Horseradish Cream & Chioggia Beetroot
  - Wild Mushroom & Goat's Cheese Vol-au-vents**  
Poached Duck Egg & Pimento Cream
  - Crab Croquettes**  
Warm Tartare Sauce
  - Grilled Duck Breast**  
Clementine, Pine Kernels & Dandelion, Pomegranate Vinegar
- MAINS**
- Fillet of Brill**  
Lobster Sauce, Samphire, Confit Shallots
  - Roast Cauliflower**  
Smoked Cheddar Sauce, Pickled Leeks, Nuts & Seeds
  - Crispy Pork Belly**  
Black Pudding, Celeriac Remoulade & Apple Purée
  - Venison Loin**  
Butternut Squash, Girolles, Roast Treviso
- FESTIVE FINISH**
- Baked Soft Centered Chocolate Fondant**  
Pistachio Ice-cream
  - Banoffee Tart**
  - Vanilla & Blackcurrant Cheesecake**
  - Lemon Meringue Dome**
  - Coffee & Petit Fours**

# NEW YEAR'S EVE

## MENU

Available in The Jetty  
**£75 PER PERSON**  
**£37.50 PER CHILD UNDER 10 YEARS OLD**

- CANAPÉS**
- Stilton Rarebits, Spiced Pear Crab, Chilli, Avocado Crostini**
  - Chicken Liver Parfait, Clementine, Cobnut Bellini**
- STARTERS**
- Smoked Venison Carpaccio**  
Blackcurrants, Ricotta, Rocket
  - Tuna Tartare**  
Kumquat, Sesame, Yuzu Sauce
  - Roasted Cauliflower**  
Apple, Raisin, Cheddar
- MAINS**
- Fillet & Beef Cheek**  
Bone Marrow & Celeriac Purée
  - Loin of Cod**  
Cockles, Samphire, Lemon Sabayon
  - Wild Mushroom Ravioli**  
Winter Truffle Cream, Crispy Sage
- FESTIVE FINISH**
- Dark Chocolate, Salt Caramel Delice**  
Crème Fraîche
  - Espresso Custard Tart**  
Sugared Pistachio
  - Winter Berry Pavlova**  
White Chocolate Sauce
  - Coffee & Petit Fours**

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# NEW YEAR GALA DINNER

## MENU

Available in The Prelude

**£105 PER PERSON**

Prosecco on arrival, canapés, 3 course dinner with coffee and petit fours, band and DJ, champagne at midnight, live streaming of the fireworks and a buffet. Smart Dress. 19.00 hrs – 01.00 hrs.

**CANAPÉS**    **Stilton Rarebits, Spiced Pear**

**Crab, Chili, Avocado Crostini**

**Chicken Liver Parfait, Clémentine, Cobnut Bellini**

**STARTERS**    **Smoked Venison Carpaccio**  
Blackcurrants, Ricotta, Rocket

**Tuna Tartar**  
Cumquat, Sesame, Yuzu Sauce

**Roasted Cauliflower**  
Apple, Raisin, Cheddar

**MAINS**        **Fillet & Beef Cheek**  
Bone Marrow & Celeriac Purée

**Loin of Cod**  
Cockles, Samphire, Lemon Sabayon

**Wild Mushroom Ravioli**  
Winter Truffle Cream, Crispy Sage

**FESTIVE FINISH**    **Dark Chocolate, Salt Caramel Delice**  
Crème Fraîche

**Espresso Custard Tart**  
Sugared Pistachio

**Winter Berry Pavlova**  
White Chocolate Sauce

**Tea, Coffee & Petit Fours**

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**GUILDFORD HARBOUR HOTEL**

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3 ALEXANDRA TERRACE, HIGH ST, GUILDFORD GU1 3DA

E: [guildford@harbourhotels.co.uk](mailto:guildford@harbourhotels.co.uk)

T: 01483 792 300

[www.harbourhotels.co.uk/christmas](http://www.harbourhotels.co.uk/christmas)

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