



INDULGE

THIS CHRISTMAS

HARBOUR

HOTELS

RESTAURANT DINING

CHRISTMAS PARTY

MENU

Available in The Jetty

LUNCH £30 PER PERSON

DINNER £33 PER PERSON

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, Pig in Blankets, Traditional Garnish

Feather Blade of 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 Fraiche

Vanilla Pannacotta
Mulled Winter Berries

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. A discretionary gratuity of 10% is added to the total bill and is divided fairly between the staff and independently from the business. Maximum numbers apply.

CHRISTMAS BITES

Available in our Gold Bar

CHOOSE 5 FROM £20 PER HEAD

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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CHRISTMAS PARTY

AFTERNOON TEA MENU

Available in The Jetty or Gold Bar
Full Afternoon Tea with Mulled Wine
£20 PER PERSON

- DRINKS** A Choice of Tea or Coffee with Warm Festive Mulled Wine
- FOOD** Plain Scones with Jam & Clotted Cream
Maple Syrup, Cheese & Bacon Scones
Coronation Turkey Wraps
Smoked Salmon Bagel, Philli & Capers
'Harbour' Scotch Quail Egg
Pigs in Blankets Sausage Roll
Christmas Pudding Cheesecake & Dorset Apple Cake



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CHRISTMAS DAY

MENU

Available in The Jetty
£95 PER PERSON

- 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 & Gruyere 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

£35 PER PERSON

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

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NEW YEAR'S EVE

MENU

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£55 PER PERSON

STARTERS

Smoked Venison Carpaccio

Blackcurrants, Ricotta, Rocket

Tuna Tartar

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 Fraiche

Espresso Custard Tart

Sugared Pistachio

Winter Berry Pavlova

White Chocolate Sauce

Coffee & Petit Fours

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BRISTOL HARBOUR HOTEL

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