



INDULGE

THIS CHRISTMAS

HARBOUR

HOTELS

RESTAURANT DINING

CHRISTMAS PARTY

LUNCH MENU

£25 PER PERSON

Includes 3 courses

STARTERS

Roasted Winter Squash

Creamed vegetable soup, basil pesto

Pork and Apricot Pate

Spiked with herbs and garlic served with onion marmalade

Goat's Cheese

Rolled in garlic and herb breadcrumbs, grilled with salad and balsamic

Potted Mundeford Mackerel

With toasted sourdough

MAINS

Breast of Turkey Basted with Sage Butter

Served with pigs in blankets, stuffing, roasted potatoes, honey parsnip and carrots

Braised Beef and Onion in Red Wine

With mustard pastry crust, served with creamy mashed potato, honey parsnip and carrots

Upper Deck Fish Cake

Served on Wilted Greens, Topped with a Poached Egg and Butter Sauce, Crushed Potatoes

Braised Root Vegetables and Mushrooms in Red Wine

With mustard pastry topping, creamy mashed potato, honey parsnip and carrots

FESTIVE FINISH

Christmas Pudding

Warm brandy soaked Christmas pudding and custard

Warm Mulled Wine Pear

Served with fresh vanilla ricotta

Chocolate Brownie Ice Cream Sundae

Warm chocolate sauce

Harbour Cheese Selection

(supplement £2.50)

CHRISTMAS PARTY

PARTY NIGHT MENU

FROM £32.50 PER PERSON

Includes 3 courses, a welcome drink, crackers and a DJ

FROM £40 PER PERSON

Includes 3 courses, a welcome drink, half a bottle of wine, crackers and a DJ

TO BEGIN

Harbour 'Martini' Prawn Cocktail

Cucumber with Hendricks and pepper syrup, chopped lettuce and prawns in a spiced cocktail sauce

Roasted Winter Squash, Seasoned with Spices and Garlic

In a warm vegetable soup (v)

Slow Cooked Duck Ballotine

Rolled and sliced with onion and cherry compote, toasted sourdough bread

Smoked Haddock Leek and Potato Terrine

Salad cream and caper dressing

MAINS

Turkey Filled with Sage and Onion Stuffing

Served with pigs in blankets, roasted potatoes, honey roast parsnip and carrots

Beef Brisket Slow Cooked in Red Wine

Served in onion, mushroom and red wine sauce, roasted potatoes, honey roast parsnip and carrots

Salt Baked Celeriac

Topped with mushroom, sage and onion crust, roasted potatoes, honey roast parsnip and carrots

Roasted Fillet of Hake

Sage, mushroom and thyme crust, tomato and garlic sauce, roasted potatoes, honey roast parsnip and carrots

FESTIVE FINISH

Christmas Pudding

Christmas pudding ice cream and custard

Warm Sticky Toffee Pudding

Vanilla ice cream, caramel sauce

Winter Berry and Sherry Trifle

Layered with sponge and fruits

Add a Cheese Selection to Share £7.50 per plate
(enough for two)

Coffee and mince pies

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 PARTY

TASTING MENU

5 COURSE TASTING MENU £35 PER PERSON

Only available to whole table "Bring Me Food" Style

Roasted Winter Squash

Seasoned with Spices and Garlic
In a warm vegetable soup

Slow Cooked Duck Ballotine

Rolled and sliced with onion and cherry
compote, toasted sourdough bread

Harbour 'Martini' Prawn Cocktail

Cucumber with Hendricks and pepper
syrup, chopped lettuce and prawns in a
spiced cocktail sauce

Turkey Filled with Sage and Onion Stuffing

Served with pigs in blankets,
roasted potatoes, honey roast
parsnip and carrots

Festive Finish

A Sharing Selection of All The Below For All The Table

Christmas Pudding and Custard

Chocolate Brownie Sundae, Warm
Chocolate Sauce

Winter Berry Pavlova

Cheese Selection

CHRISTMAS DAY

MENU

£95 PER PERSON

AMUSE BOUCHE A White Bean Velouté with Truffle

STARTERS

Smoked Salmon Cannelloni

Avocado Salsa

Terrine of Duck with Apricot

Chutney, Toasted Pine Nut Salad

Salad of Mixed Beets

Pickled Vegetables and Goat's Cheese Curd

TO FOLLOW

Fillet of Stone Bass

on Wilted Spinach with Warm Tartare Sauce

Crab Tortellini

Forest Mushrooms, Pea Purée and Truffle cream

Mushroom Tortellini

Forest Mushrooms, Pea Purée and Truffle cream

MAINS

Roast Turkey

Slow roasted breast basted with sage and thyme
butter Boned and stuffed leg with cranberries

Fillet of Beef Wellington

Prime beef wrapped in mushroom duxelle
and pastry Red wine sauce

Vegetarian Wellington

Butternut squash, chestnut and cranberries
wrapped in puff pastry Vegetarian red wine sauce

FESTIVE FINISH

Warm Christmas Pudding

Brandy butter, custard or cream

Sherry Trifle

Berries, sherry sponge, jelly and cream

Fresh Fruits

In Brandy Snap Basket with sorbets

Selection of Three Cheeses

Grapes biscuits and chutney

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BOXING DAY

LUNCH MENU

3 COURSES £35 PER PERSON

- STARTERS**
- Upper Deck 'Martini' Prawn Cocktail**
Cucumber with Hendricks and pepper syrup,
Chopped lettuce and prawns in a spiced cocktail sauce
 - Crab Croquettes**
Avocado salsa, garlic mayonnaise
 - Twice Baked Cheese Soufflé**
Creamy glazed cheese crust
 - Chicken Liver Parfait**
Creamy parfait, toasted brioche
 - Scallops (Supplement £3.50)**
Seared served with pea puree,
black pudding and bacon
- MAINS**
- Roast Loin of Beef**
Aged loin of beef cooked medium rare,
traditional garnish
 - Fillet of Sea Bream**
Cassoulet of white beans and ratatouille,
saffron potatoes
 - Breast of Chicken Fungi**
Sautéed with New Forest mushrooms,
truffle mac n cheese
 - Fillet of Stone Bass**
Topped with mushroom and herb crust,
greens and creamy mashed potatoes
 - Celeriac Fondant**
Slow cooked celeriac, topped with sweet
pepper and herb crust, ratatouille cassoulet
- FESTIVE FINISH**
- Iced Honey and Hazelnut Parfait**
Winter fruits in cinnamon syrup
 - Warm Sticky Toffee Pudding**
Caramel sauce, vanilla ice cream
 - Crème Brulee**
Classic without change, traditional burnt cream
 - Fresh Fruits and Sorbets**
Crisp brandy snap basket over spilling fruits and sorbets
 - Selection of 3 Local Cheeses**
(or 5 Cheeses £3.50 supplement)

BOXING DAY

EVENING MENU

£40 PER PERSON

- AMUSE BOUCHE**
- Selection of Upper Deck Dips**
Bread, Popcorn and Parmesan Sticks
- TO BEGIN**
- Upper Deck 'Martini' Prawn Cocktail**
Cucumber with Hendricks and pepper syrup,
Chopped lettuce and prawns in a spiced cocktail sauce
 - Crab Croquettes**
Avocado salsa, garlic mayonnaise
 - Twice Baked Cheese Soufflé**
Creamy glazed cheese crust
 - Chicken Liver Parfait**
Creamy parfait, toasted brioche
 - Scallops (Supplement £3.50)**
Seared served with pea puree,
black pudding and bacon
- MAINS**
- Roast Loin of Beef**
Aged loin of beef cooked medium rare,
traditional garnish
 - Fillet of Sea Bream**
Cassoulet of white beans and ratatouille,
saffron potatoes
 - Breast of Chicken Fungi**
Sautéed with New Forest mushrooms,
truffle mac n cheese
 - Fillet of Stone Bass**
Topped with mushroom and herb crust,
greens and creamy mashed potatoes
 - Celeriac Fondant**
Slow cooked celeriac, topped with sweet
pepper and herb crust, ratatouille cassoulet
- FESTIVE FINISH**
- Iced Honey and Hazelnut Parfait**
Winter fruits in cinnamon syrup
 - Warm Sticky Toffee Pudding**
Caramel sauce, vanilla ice cream
 - Crème Brulee**
Classic without change, traditional burnt cream
 - Fresh Fruits and Sorbets**



NEW YEAR'S EVE

MENU

6 COURSE £100 PER PERSON

Take classic dishes, with Chef Alex Aitken's Harbour Hotels modern twists. A great menu to bring in the New Year, vegetarian and dietary alternatives

Amuse Bouche

Wild Mushroom Broth with Truffle Under a Pastry Cap

Upper Deck Prawn and Lobster 'Martini'

Cucumber dipped in Hendricks and pepper syrup, Chopped lettuce and prawns lobster gel

Crab Croquettes

Avocado and wasabi mayonnaise Cockle popcorn

Fillet of Beef Rossini

Cooked medium rare, truffle and foie gras ganache, Madeira sauce, dauphinoise potato

Chocolate and Cherries

Warm chocolate mousse with salted caramel ice cream Cherry compote

Table Buffet of Cheese Fruit and Chocolates

Left for you to graze as we dance and bring in the New Year Local cheese, grapes and apple and chocolate truffles

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NEW YEAR'S DAY

MENU

3 COURSES £35 PER PERSON

- STARTERS**
- Upper Deck 'Martini' Prawn Cocktail**
Cucumber with Hendricks and pepper syrup,
Chopped lettuce and prawns in a spiced cocktail sauce
 - Crab Croquettes**
Avocado salsa, garlic mayonnaise
 - Twice Baked Cheese Soufflé**
Creamy glazed cheese crust
 - Chicken Liver Parfait**
Creamy parfait, toasted brioche
 - Scallops (Supplement £3.50)**
Seared served with pea puree,
black pudding and bacon

- MAINS**
- Roast Loin of Beef**
Aged loin of beef cooked medium rare, traditional garnish
 - Fillet of Sea Bream**
Cassoulet of white beans and ratatouille, saffron potatoes
 - Breast of Chicken Fungi**
Sautéed with New Forest mushrooms,
truffle mac n cheese
 - Fillet of Stone Bass**
Topped with mushroom and herb crust, greens
and creamy mashed potatoes
 - Celeriac Fondant**
Slow cooked celeriac, topped with sweet
pepper and herb crust, ratatouille cassoulet

- FESTIVE FINISH**
- Iced Honey and Hazelnut Parfait**
Winter fruits in cinnamon syrup
 - Warm Sticky Toffee Pudding**
Caramel sauce, vanilla ice cream
 - Crème Brûlée**
Classic without change, traditional burnt cream
 - Fresh Fruits and Sorbets**
Crisp brandy snap basket over spilling
fruits and sorbets
 - Selection of 3 Local Cheeses**
(or 5 Cheeses £3.50 supplement)

CHRISTCHURCH HARBOUR HOTEL

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