



HARBOUR

HOTELS

RESTAURANT DINING

# CHRISTMAS PARTY

## LUNCH MENU

Available in The Jetty

£25 PER PERSON

- STARTERS**
- Creamed Winter Vegetable Soup**  
Roasted Chestnuts
  - Game Terrine**  
Onion Jam & Toasted Sour Dough
  - Harbour Prawn Cocktail**  
Atlantic Prawns, Smoked Tomato, Egg  
Mayonnaise, Iceberg Lettuce

- MAINS**
- Pancetta Wrapped Turkey**  
Filled with Sage & Onion Stuffing  
Pigs in Blankets, Creamed Sprouts,  
Roasted Potatoes & Carrots
  - Feather Blade of Beef Bourguignon**  
Slow Cooked in a Rich Red Wine Sauce,  
Shallots & Mushrooms
  - Fillet of Plaice**  
Nut Brown Butter, Wild Mushrooms &  
Gnocchi
  - Beetroot & Shallot Tarte Tatin**  
Walnut, Orange & Dill Dressing, Warm  
French Bean Salad, Saffron Potatoes

- FESTIVE FINISH**
- Christmas Pudding**  
Drenched in Brandy Butter
  - Clementine Posset**  
Popping Candy
  - Sunken Chocolate Soufflé**  
Ice Cream
  - Harbour Cheese Selection**  
(supplement £2.50)

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

## DINNER MENU

Available in The Jetty

£29 PER PERSON

- STARTERS**
- Creamed Winter Vegetable Soup**  
Roasted Chestnuts
  - Venison Carpaccio**  
Wild Rocket & Parmesan Shavings
  - Buffalo Burrata**  
Fresh Figs, Basil & Honeycomb
  - Gin Cured Salmon**  
Dill, Caper Berries

- MAINS**
- Pancetta Wrapped Turkey**  
Filled with Sage & Onion Stuffing  
Pigs in Blankets, Creamed Sprouts,  
Roasted Potatoes & Carrots
  - Slow Cooked Shoulder of Lamb**  
Celeriac Pureé, Roasted Vegetables
  - Cod and Crab**  
Potato Pureé & Peas
  - Black Truffle & Mascarpone Tortellini**  
Wild Mushroom & Lentil Broth

- FESTIVE FINISH**
- Christmas Pudding**  
Drenched in Brandy Butter
  - Sunken Chocolate Soufflé**  
Clementine Sorbet
  - Winter Berry Pavlova**  
Vanilla Cream
  - Harbour Cheese Selection**  
(supplement £2.50)

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## CHRISTMAS BITES

Available in our bar and snug  
**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  
Full Afternoon Tea with Mulled Wine  
**£25 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  
& Cornish Apple Cake



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# CHRISTMAS DAY

## MENU

Available in The Jetty

**£90 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

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Available in The Jetty

**£40 PER PERSON**

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- 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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### £100 PER PERSON

Evening celebrations will commence with a Champagne and Canapé reception, before a Gastronomic Feast, followed by dancing until 1am!

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**CANAPÉS**    **Stilton Rarebits, Spiced Pear  
Crab, Chili, Avocado Crostini  
Chicken Liver Parfait, Clementine,  
Cobnut Bellini**

**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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**BRIGHTON HARBOUR HOTEL**

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