



INDULGE

THIS CHRISTMAS

HARBOUR

HOTELS

RESTAURANT DINING

CHRISTMAS PARTY

LUNCH MENU

Available in the HarBAR restaurant

£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 HarBAR restaurant

£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 the HarBAR lounge and 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 HarBAR
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
& Cornish Apple Cake



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CHRISTMAS DAY

MENU

Available in the HarBAR restaurant

£80 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 HarBAR restaurant

£40 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

£80 PER PERSON

Masquerade Ball all to be hosted in the Harbour Suite
entertainment, resident DJ, magician

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

NEW YEAR'S DAY

MENU

£29 PER PERSON

3 course set menu

STARTERS **Potato, Watercress, Quails Egg Salad**
Spring Onions, Preserved Lemon
Gin Cured Gravlax
Rye Toast, Dill, Crème Fraîche
Smoked Duck Breast
Fregola, Figs, Red Basil & Walnut Oil

MAINS **Quince Glazed Lamb Shoulder**
Celeriac & Chestnut Gratin
Lobster Pie
Queenie Scallops, Vermouth &
Dill Sauce
Wild Mushroom Wellington
Salt Baked Celeriac, Cep Sauce

FESTIVE FINISH **Pear & Cranberry Tarte Tatin**
Vanilla Cream
Trifle Cake
Orange, Raspberries, Almonds
Chocolate Salt Carmel Tart
Buttermilk Ice-Cream
Selection of Local Cheese
Homemade Crackers & Chutney
Supplement £3

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THE TERRACE ST IVES

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