

HARBOUR BISTRO

Festive Menu

Starters

Smoked mackerel rillette, horseradish crème fraîche, pickled fennel

Seared King scallop, artichoke puree & Black pudding bon-bon

Braised pork belly with crispy boiled egg & pear puree

Sweet potato & goat's cheese roulade with candied walnuts & pomegranate

Mains

*Braised beef shin Wellington, Tartiflette,
shredded sprouts & cranberry sauce*

Herb crusted Cod fillet, creamy smoked haddock & mussel chowder

Salmon fillet, Chorizo & King prawn Arancini, pea puree

Mushroom & Butternut squash Puff pastry, Brie sauce, wilted spinach

Desserts

Dark chocolate & cherry mi-cuit with vanilla ice cream

Raspberry parfait with honey granola & Glayva Crème anglaise

Bramley apple & plum crumble, whipped Mascarpone & toasted almonds

Tunworth Camembert, aged Isle of Mull Cheddar with Mulled wine poached pear

2 courses £28.00

3 courses £37.00

