

harbour house

Christmas Menu



2 courses £29 | 3 courses £37

Starters

Parsnip soup (v)(vg)
toasted chestnuts & brown butter

Duck rilette
spiced cranberry chutney & toasted brioche

Kedgeree arancini
with house salad cream

Honey glazed fig & halloumi salad (v)
Sweet potato parcel (vg)

Mains

Roast turkey breast
sage & onion stuffing, pigs in blankets, roast potatoes, seasonal greens & gravy

Garlic & herb Cornish cod
butter bean colcannon, romesco & spinach

Slow cooked shoulder of lamb
celeriac fondant, crushed pumpkin & avolo nero

Whole baked squash (vg)
roast potatoes, seasonal greens, gravy

Seasonal Risotto (v)(vg)

Desserts

Christmas pudding (vg)
with brandy custard

Profiteroles
salted caramel ice cream & chocolate sauce

Sorbet selection (vg)

Stilton
Crackers & chutney

Please inform us if you have any allergies or dietary requirements. Our team can advise on any of the 14 allergens that may be present in our dishes. A 12.5% discretionary service charge is added to the bill.