



harbour house

BUFFET OPTIONS

Create your own - £6 per portion on each dish

BITES

Turkey, stuffing & cranberry brioche buns

Nibbles - Olives, Nuts, Onion Rings (vg)

Selection of flatbread pizzas (v)

BOARDS

Traditional smoked salmon platter, horseradish cream, & dill

Charcuterie board, cornichons, sourdough

British cheese selection, chutney, crackers (v)

BOWLS

Fried calamari, garlic aioli

Southwest seafood cocktail

Roast sprouts with pancetta

Pigs in Blankets, honey mustard dressing

Truffled Cauliflower Cheese (v)

SOMETHING SWEET

Chocolate brownie, salted caramel, popcorn (gf)

Clementine Tiramisu

Pineapple carpaccio, chilli, coconut sorbet (vg)

(v) Vegetarian (vg) Vegan. 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. Some
products are made off site and have been made in an environment where nuts may be present.
A discretionary 12.5% service charge will be added to your bill. All tips are distributed 100% to the team