



harbour house

CHRISTMAS SET MENU

2 Courses : £36 | 3 courses : £45

STARTERS

Roast winter veg soup with a chestnut brown butter & sourdough (v/vg)

Duck rilette, pickled cornichons, house made focaccia

Cured monkfish with pickled ginger, hung yoghurt, orange zest & dill oil

Grilled feta-style cheese salad, poached figs, walnuts, pomegranate molasses

Poached leeks with romesco sauce & roasted almond flakes (v/vg)

MAINS

Roast turkey parcel with sage & onion stuffing wrapped in bacon, pigs in blankets, roast potatoes, veg trimmings & gravy

Lamb shoulder with potato gratin, red wine jus & seasonal greens

Cornish trout, with a butternut squash fondant, dried mushrooms, broccoli & butter emulsion

Spiced butternut squash, Jerusalem artichoke puree, pickled cucumber, pomegranate, dried figs & house dressing (v)

House made Vegan Wellington with roast potatoes, veg trimmings & vegan gravy (v/vg)

DESSERTS

Mince pie custard tart

Chocolate brownie, salted caramel sauce & popcorn

Clementine Tiramisu

Spiced plum cake, toasted almonds, amaretto dressing (vg)

Stilton with crackers & chutney

SIDES £6 per dish

Roast Potatoes

Pigs in blankets

Roast sprouts with pancetta

Truffled cauliflower cheese

(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