

# HARBOUR

HOTELS

## Boxing Day

### Starters

**BURRATA MOZZARELLA (V)**

Pistachio, orange glazed endive, sourdough croutons

**SMOKED DUCK BREAST**

Honey, caraway, beetroot and grapefruit salad

**TWICE BAKED CHEESE SOUFFLÉ (V)**

Aged cheddar, cream sauce

Add smoked haddock (£4 supplement)

**CRAB SALAD**

blood orange, fennel, bitter leaves and verjus

### Mains

**FILLET OF SEA BASS**

South West mussels, white wine curry

**PAN-ROASTED RUMP OF BEEF**

Braised Roscoff onions, wild mushrooms, bone marrow jus

**CHILLI-ROASTED CAULIFLOWER (VG)**

Sumac yoghurt, pistachio, parsley and red onion salad

**STEAMED PLAICE**

Ginger and soy, soba noodles

### Desserts

**LAYERED MINT CHOCOLATE MOUSSE POT (V)**

**CRANBERRY BLONDIES (V)**

Raspberry ripple ice cream

**ORANGE & ANISE CRÈME BRÛLÉE (V)**

Cinnamon shortbread

**COCONUT & VANILLA PANNA COTTA**

Winter berries, raspberry sorbet, spiced rum, hazelnut

@StIvesHarbourHotel

(V) vegetarian • (VG) vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

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