

# HARBOUR

HOTELS

## Christmas Day

### Canapés

**WILD MUSHROOM, BLACK TRUFFLE & CELERIAC VELOUTÉ (V)**

### Starters

**GOAT'S CHEESE & BALSAMIC FIGS (V)**

Confit almonds and honeycomb with wood sorrel

**HARBOUR PRAWN COCKTAIL**

Mini soda bread, cultured butter

**ROASTED SHALLOT & ARMAGNAC TARTE TATIN (V, VGA)**

Red wine and chestnuts, pomegranate

**VENISON & GAME TERRINE**

Winter leaves, pickled blackberries and thyme

### Mains

All served with garlic and thyme roast potatoes, Brussels sprouts with chestnuts, maple-roast carrots and parsnips and mulled wine braised red cabbage

**FESTIVE TURKEY**

Chestnut and cranberry stuffing, pigs in blankets, red wine jus

**PAN-ROASTED FILLET OF BEEF**

butternut squash, girolles and Treviso, red wine jus

**CELERIAC, CHESTNUT & TRUFFLE TART (VG)**

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**ROASTED SALMON FILLET**

Pearl barley and braised fennel risotto, charred chicory and soft herbs

### Desserts

**CHRISTMAS PUDDING (V)**

Vanilla bean custard, citrus spiced brandy butter

**WHITE CHOCOLATE MOUSSE (V)**

Winter berry compote, brandy snap basket

**CHOCOLATE, RYE & CINNAMON BANOFFEE PIE (V)**

**CHRISTMAS STILTON (V)**

Stilton fed with port served with grapes, biscuits and chutney

@StIvesHarbourHotel

(VG) vegan • (VGA) vegan option available

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.

HARBOUR  

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