

HARBOUR

HOTELS

New Year's Eve

Starters

SEARED KING SCALLOPS 15

Cauliflower purée, smoked pancetta, watercress, lemon

GRESSINGHAM SMOKED DUCK BREAST 14

Apple and cranberry salad, beetroot, nasturtium, hazelnut vinaigrette

WHITE LAKE GOAT'S CURD (V, VGA) 12

Golden beetroot, pickled fig, watercress and spiced walnuts

FENNEL CURED SEA TROUT 12

Pickled kohlrabi and parsley oil

Mains

TRUFFLE CHICKEN MILANESE 28

Fried hen's egg, brioche crumb, truffle cream and Parmesan, watercress

6oz BEEF FILLET 30

Confit shallots, sautéed spinach, dauphinoise potatoes

COD & CRAB 28

Fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce

CELERIAC WILD MUSHROOM & TRUFFLE TART (VG) 26

Carmel potatoes with crispy kale

Desserts

CHOCOLATE GANACHE 10

candied pistachios, vanilla ice cream, milk chocolate tuile

CINNAMON & CARAMEL CHEESECAKE (V) 9

Winter berry compote

CLEMENTINE & GINGERBREAD TRIFLE 9

Stem ginger sponge, set custard, vanilla cream

SELECTION OF LOCAL CHEESES 15

Chutney and biscuits

@SidmouthHarbourHotel

(V) vegetarian • (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.

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