

# HARBOUR

HOTELS

## Christmas Day

### Canapés

**SMOKED SALMON, GRAPE & FENNEL BUTTER ON RYE  
WILD MUSHROOM, BLACK TRUFFLE & CELERIAC (V)**

### Starters

**GORGONZOLA & BALSAMIC FIGS (V)**  
Confit almonds and honeycomb with wood sorrel

**PRAWN COCKTAIL MARTINI**  
Mini soda bread, cultured butter

**ROASTED SHALLOT & ARMAGNAC TARTE TATIN (V, VGA)**  
Red wine and chestnuts, pomegranate

**VENISON & GAME TERRINE**  
Celeriac, 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

**DARK CHOCOLATE SOUFFLÉ (V)**  
Christmas pudding ice cream and cinnamon sugar

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

**CHRISTMAS STILTON (V)**  
Stilton fed with port served with grapes, biscuits and chutney

@GuildfordHarbourHotel

(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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