

# HARBOUR

HOTELS

## Christmas Party Night

### Starters

**CARAMELISED PARSNIP & CARAWAY SOUP** (VG, GF)  
Celeriac croutons

**HAM HOCK, APPLE CIDER & SAGE TERRINE**  
Date and tamarind chutney, malted wheat baguette

**FENNEL CURED SEA TROUT** (GF)  
Pickled kohlrabi and parsley oil

**SPICED FETA** (VG, GF)  
Pistachio, clementine glazed endive salad

### Mains

All served with garlic and thyme roast potatoes, Brussels sprouts with chestnuts, maple roast carrots and parsnips, red wine jus

**SLOW-ROAST TURKEY** (GF)  
Sage and cranberry stuffing, pigs in blankets

**CRISPY SEA BASS FILLET** (GF)  
Jerusalem artichokes, samphire and crab sauce

**BUTTERNUT SQUASH, CHESTNUT & APRICOT WELLINGTON** (VGA)  
Pesto and pomegranate seeds

**BRAISED FEATHER BLADE BEEF** (GF)  
Pickled walnut, gremolata

### Desserts

**WARM CHRISTMAS PUDDING** (GF)  
Brandy and vanilla custard

**CHOCOLATE GANACHE** (V, GF)  
Candied pistachios, vanilla ice cream, milk chocolate tuile

**CLEMENTINE & GINGERBREAD TRIFLE**

**CINNAMON & CARAMEL CHEESECAKE**  
Winter berry compote

@StIvesHarbourHotel

(V) vegetarian • (VG) vegan • (VGA) vegan option available • (GF) gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

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