

HARBOUR

HOTELS

Christmas Eve

Starters

BOUILLABAISSE

Mixed fish and shellfish, Mediterranean soup, garlic croutes, aioli

GRILLED FILLET OF LOCAL MACKEREL

Potato and crab salad, lemon emulsion and pickled fennel

AIR-CURED BEEF

Crispy feta, shallots, rocket and roasted chicory

GOAT'S CHEESE MOUSSE (V, VGA)

Charred ciabatta, heritage tomatoes, toasted pine nuts, basil oil

Mains

CHICKEN BREAST

Smoked garlic mash, heritage carrot, caramelised shallot, wild mushroom jus

BRAISED LAMB SHOULDER ROULADE

Pomme fondant, Jerusalem artichoke, parsnip, charred greens, rosemary jus

ROASTED COD LOIN

White bean and pancetta fricassée, roasted cauliflower, spinach, mussel popcorn

GARLIC ROASTED PORTOBELLO MUSHROOM (V, VGA)

Lyonnais potatoes, honey roasted vegetables

Desserts

CHOCOLATE & BAILEYS MOUSSE (V)

Mint chocolate crumb, cappuccino cream

MALTED PANNA COTTA

Candied pecans cinnamon sauce

PASSION FRUIT CHEESECAKE (V)

Almond crumb, clotted cream

SELECTION OF THREE CHEESES

Chutney, apple and crackers

@PadstowHarbourHotel

(V) vegetarian • (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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