

# HARBOUR

HOTELS

## Festive Menu

### 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

@SidmouthHarbourHotel

(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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