

# HARBOUR

HOTELS

## Christmas Day

### Canapés

**WILD MUSHROOM, BLACK TRUFFLE & CELERIAC VELOUTÉ** (V, GF)

### Starters

**GOAT'S CHEESE & BALSAMIC FIGS** (V, GF)  
Confit almonds and honeycomb with wood sorrel

**HARBOUR PRAWN COCKTAIL** (GFA)  
Mini soda bread, cultured butter

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

**VENISON & GAME TERRINE** (GFA)  
Winter leaves, 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** (GF)  
Chestnut and cranberry stuffing, pigs in blankets, red wine jus

**PAN-ROASTED FILLET OF BEEF** (GF)  
butternut squash, girolles and Treviso, red wine jus

**CELERIAC, CHESTNUT & TRUFFLE TART** (VG)

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**ROASTED SALMON FILLET** (GF)  
Pearl barley and braised fennel risotto, charred chicory and soft herbs

### Desserts

**CHRISTMAS PUDDING** (V, GF)  
Vanilla bean custard, citrus spiced brandy butter

**WHITE CHOCOLATE MOUSSE** (V)  
Winter berry compote, brandy snap basket

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

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

@FoweyHarbourHotel

(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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