



# Hogmanay Celebrations

## Canapés

**HAGGIS BONBON**  
Plum chutney

**SMOKED SALMON BLINI**  
Horseradish cream

**GOAT'S CHEESE & SWEET LEEK TART (V)**

## Amuse-Bouche

**CULLEN SKINK**  
Made with smoked haddock, potatoes, leeks and onions

**JERUSALEM ARTICHOKE VELOUTÉ (V)**  
Wild mushroom and truffle

## Starters

**TERRINE OF DUCK**  
Confit leg, breast, foie gras, clementine gel and air dried croutons

**BLUE CHEESE & PEAR SALAD (V)**  
Stilton, poached pear, chard, chicory and walnuts

## Mains

**ROASTED FILLET OF BEEF**  
Roasted parsnips, glazed shallot, potato terrine and red wine jus

**MAPLE GLAZED CELERIAC (V)**  
Celeriac purée, chestnuts, mushrooms, truffle and chicory

## Dessert

**STICKY TOFFEE PUDDING (V)**  
Toffee sauce, whiskey ice cream

## To Finish

**TEA, COFFEE & PETIT FOURS (V)**

@KingsArmsChristchurch

(V) vegetarian

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.

HARBOUR  

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HOTELS