

# HARBOUR

HOTELS

## New Year's Eve

5.30pm to 6.45pm £65.00 • 7pm to 9.45pm £105.00

### Starters

#### SMOKED SALMON TERRINE

Layers of smoked salmon and cream cheese butter, soft boiled quail's egg and caviar

#### TRIO OF DUCK

Smoked breast and ballotine of leg, 'Cornetto' of liver parfait, sweet and sour dressing, mango salsa

#### ALEX'S TWICE BAKED CHEESE SOUFFLÉ (V)

Rich and creamy soufflé with a glazed Old Winchester crust

#### SCALLOP & PRAWN THERMIDOR

Scallops and prawns bound in thermidor sauce, baked in the shell and glazed

### Mains

#### CHICKEN COQ AU VIN

Red wine brined and roasted chicken breast, creamy mashed potato, pancetta, pearl onion and green beans

#### SURF & TURF

Fillet steak cooked medium rare, garlic tiger prawns, dauphinoise potatoes, confit tomatoes, peppercorn sauce

#### BASS & MUSHROOM

Roasted wild bass fillet, mushroom purée, Tenderstem® broccoli and café au lait sauce

#### NUT ROAST WELLINGTON (V)

Butternut squash, chestnut and cranberry nut roast wrapped in puff pastry with red wine sauce

### Desserts

#### WARM CHOCOLATE FONDANT (V)

Warm soft centred fondant and white chocolate ice cream

#### AMARETTO BAKED ALASKA (V)

Amaretto and almond parfait, encased in the lightest Italian meringue

#### CRÈME BRÛLÉE (V)

Raspberry and vanilla macaroon

#### STICKY TOFFEE PUDDING (V)

Toffee sauce, rum and raisin ice cream

@ChristchurchHarbourHotel

(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  

---

HOTELS