

SET MENU

Available Monday to Saturday for lunch Two Courses £25.00 • Three Courses £29.50

STARTERS

SOUP Cauliflower, Parmesan and truffle

ALEX'S TWICE BAKED CHEESE SOUFFLÉ (£2.50 SUPPLEMENT) Rich and creamy soufflé with a glazed Old Winchester crust

DUO OF SALMON Terrine of salmon and smoked salmon, pickled cucumber, whipped crème fraîche and caviar butter sauce

CHICKEN & MUSHROOMS

Chicken liver parfait in short crust pastry, topped with mushroom pâté, pickled shallots, hazelnuts and crispy oyster mushrooms

MAINS

STEAK & FRITES Prime minute steak served with Dex Salad and fries

PARTRIDGE Roasted partridge breast, fondant potatoes, blackberries, wilted spinach and port sauce

GRILLED SEA BREAM FILLET

Crushed new potatoes, green beans and beurre blanc sauce

SRI LANKAN CURRY

Mixed spiced fish and shellfish cooked in a curry sauce, topped with red chilli, spring onion and toasted coconut

SQUASH RISOTTO Roasted mixed autumn squash, golden raisins, fried sage and Parmesan

DESSERTS

STICKY TOFFEE PUDDING Salted caramel ice cream

DARK CHOCOLATE BROWNIE Pistachio ice cream

CROISSANT BREAD & BUTTER PUDDING Custard

> DEX CRÈME BRÛLÉE Shortbread

Christchurch.harbourhotel

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. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

