

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

@StIvesHarbourHotel

(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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