

HARBOUR

HOTELS

New Year's Eve

Bites

BLISTERED PADRÓN PEPPERS (V)
Buttermilk aioli

Starters

ROAST PARTRIDGE BREAST & LEG
Clementine and maple bacon salad, bitter leaves

OCTOPUS CARPACCIO
Sweet lemon and chilli dressing, salt and pepper cockles

CAULIFLOWER PANNA COTTA (V)
Spiced cauliflower beignet, golden raisin and vanilla purée

Mains

VENISON HAUNCH
Beetroot and black truffle purée, hasselback potato, cavalo nero, lemon thyme jus

PUMPKIN GNOCCHI (V)
Pumpkin cream, chanterelle, baby spinach, pine nuts, sage leaves

GRILLED WHOLE LEMON SOLE
Caper and parsley brown butter, crushed new potatoes, wilted greens

To Share

CHARGRILLED TOMAHAWK STEAK
Parmesan and truffle fries, confit flat mushroom, vine roast tomatoes, house salad, béarnaise and peppercorn sauces

Desserts

CHOCOLATE MILLE-FEUILLE (V)
Brownie and dark chocolate mousse, almond florentine, Stracciatella ice cream

APPLE & CINNAMON BUTTER PUFF TARTE TATIN (V)
Vanilla bean ice cream, salted caramel sauce

PASSION FRUIT MARTINI (V)
Mango and white chocolate mousse, Prosecco jelly

@GuildfordHarbourHotel

(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.

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