

# HARBOUR

HOTELS

## New Year's Eve

### Starters

**SMOKED CHICKEN & PIGEON TERRINE**

Port jelly, pickled blackberries, chervil

**PAN-SEARED SCALLOPS**

Cauliflower, pancetta and curry oil

**VENISON CARPACCIO**

Shallot purée, Parmesan, roasted beets, crispy shallots

**RED ONION & CHICORY TARTE TATIN (V)**

Charred pear, vegan feta, petit herb salad

### Sorbet

**SLOE GIN & TONIC**

### Mains

**ROASTED FILLET OF BEEF**

Cocotte potatoes, wild mushrooms, maple roasted piccolo parsnips, Madeira jus

**PAN-SEARED FILLET OF STONE BASS**

Mussel, chilli and coconut broth, crispy wakame

**DUCK BREAST**

Potato fondant, mulled red cabbage, watercress purée, truffle jus

**CHESTNUT & SAGE GNOCCHI (V)**

Spinach, soy cream, roasted butternut

### Desserts

**CHERRY MILLE FEUILLE (V)**

Flaky puff pastry, cinnamon cream, cherry compote, sugar shards

**POPCORN PANNA COTTA**

Toffee popcorn, malt crumb, dulce de leche ice cream

**DARK CHOCOLATE FONDANT (V)**

White chocolate ice cream, chocolate sugar glass

### Cheese Course

**CORNISH BRIE & HELFORD BLUE**

Homemade walnut bread, quince jelly

*VEGAN CHEESES AVAILABLE ON REQUEST*

@PadstowHarbourHotel

(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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