

HARBOUR

HOTELS

New Year's Eve

JERUSALEM ARTICHOKE, POTATO & WINTER TRUFFLE VELOUTÉ (V, VGA, GF)

Starters

DEVON CRAB

Saffron and tomato tart, wild rocket

GRESSINGHAM SMOKED DUCK BREAST (GF)

Apple and cranberry salad, beetroot, nasturtium, hazelnut vinaigrette

WHITE LAKE GOAT'S CURD (V, VGA, GF)

Golden beetroot, pickled fig, watercress and spiced walnuts

SALMON GRAVADLAX (GF)

Beetroot, ratte potato, pickled cucumber, mustard dill sauce

Mains

ROAST GUINEA FOWL BREAST (GF)

Chestnut and bacon stuffing, parsnip purée, Brussels tops, red cabbage

LOIN OF VENISON (GF)

Butternut squash, girolles and roast treviso

ROAST BEEF FILLET (GF)

Creamy potato and field mushroom gratin, sautéed spinach

PAN-FRIED SEA BASS (GF)

Tiger prawns, fennel, provencal tomato, white beans and basil

ROASTED CELERIAC, ROOT VEGETABLE & WILD MUSHROOM PITHIVIER (GF)

White onion and rosemary purée

Desserts

CHOCOLATE MARQUISE (N, GF)

Milk and honey semifreddo, pecan brittle

PASSION FRUIT & MANGO VANILLA CHEESECAKE (N)

BLACKBERRY & MANGO SORBET (VG, GF)

Poached rhubarb

CHAMPAGNE JELLY & FRUIT JEWELS (V, GF)

SELECTION OF LOCAL CHEESES

Chutney and biscuits

@BristolHarbourHotel

(V) vegetarian • (VG) vegan • (VGA) vegan option available • (GF) gluten-free • (N) contains nuts

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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