

HARBOUR

HOTELS

New Year's Eve

ROAST PARSNIP & ARTICHOKE VELOUTÉ (V, VGA)
Black truffle oil

Starters

MAPLE GLAZED BELLY PORK
Celeriac remoulade, pickled apples

SMOKED SALMON ROULADE
Soused cucumber, potato salad, caviar dressing

GOAT'S CHEESE BON BON'S (V)
Beetroot carpaccio, roast fig, dill yoghurt, rocket

BUTTERNUT SQUASH & PIMENTO RISOTTO (VG)
Smoked tomato, basil oil

Mains

ROAST FILLET OF BEEF
Fondant potato, wild mushrooms, Tenderstem®, parsnip crisps, thyme jus

PAN ROASTED STONE BASS
Saffron crushed potatoes, samphire, vine tomatoes, crayfish thermidor sauce

BUTTER BAKED BREAST OF GUINEA FOWL
Pommes Anna potato, wilted greens, roast chantey carrots, red wine reduction

LEEK & MEDITERRANEAN VEGETABLE TIMBALE (VG)
Poached potatoes, courgette ribbons, tomatoes, sauce vierge

Desserts

DARK CHOCOLATE & HAZELNUT PRALINE TART (V)
Mulled wine poached pear, blood orange sorbet

BRANDY SNAP BASKET OF LEMON MOUSSE (V)
Winter berry compote and raspberry jus

STICKY TOFFEE APPLE PUDDING (V)
Crème Anglaise, salted caramel ice cream

CORNISH CHEESE PLATE (V)
Yarg, Blue, Brie, apple chutney and artisan biscuits

@FoweyHarbourHotel

(V) vegetarian • (VG) vegan • (VGA) vegan option available

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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