

HARBOUR

HOTELS

Festive Menu

Starters

CARAMELISED PARSNIP & CARAWAY SOUP (VG)
Celeriac croutons

HAM HOCK, APPLE CIDER & SAGE TERRINE
Date and tamarind chutney, malted wheat baguette

FENNEL CURED SEA TROUT
Pickled kohlrabi and parsley oil

SPICED FETA (VG)
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
Sage and cranberry stuffing, pigs in blankets

BUTTERNUT SQUASH, CHESTNUT & APRICOT WELLINGTON (VGA)
Pesto and pomegranate seeds

BRAISED FEATHER BLADE BEEF
Pickled walnut, gremolata

CRISPY SEA BASS FILLET
Jerusalem artichokes, samphire and crab sauce

Desserts

WARM CHRISTMAS PUDDING
Brandy and vanilla custard

CHOCOLATE GANACHE (V)
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

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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