

# HARBOUR

HOTELS

## New Year's Eve

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

### Starters

**DEVON CRAB**

Saffron and tomato tart, wild rocket

**GRESSINGHAM SMOKED DUCK BREAST**

Apple and cranberry salad, beetroot, nasturtium, hazelnut vinaigrette

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

Golden beetroot, pickled fig, watercress and spiced walnuts

**SALMON GRAVADLAX**

Beetroot, ratte potato, pickled cucumber, mustard dill sauce

### Mains

**ROAST GUINEA FOWL BREAST**

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

**LOIN OF VENISON**

Butternut squash, girolles and roast treviso

**ROAST BEEF FILLET**

Creamy potato and field mushroom gratin, sautéed spinach

**PAN-FRIED SEA BASS**

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

**ROASTED CELERIAC, ROOT VEGETABLE & WILD MUSHROOM PITHIVIER**

White onion and rosemary purée

### Desserts

**CHOCOLATE MARQUISE (N)**

Milk and honey semifreddo, pecan brittle

**PASSION FRUIT & MANGO VANILLA CHEESECAKE (N)**

**BLACKBERRY & MANGO SORBET (VG)**

Poached rhubarb

**CHAMPAGNE JELLY & FRUIT JEWELS (V)**

**SELECTION OF LOCAL CHEESES**

Chutney and biscuits

@RichmondHarbourHotel

(V) vegetarian • (VG) vegan • (VGA) vegan option available • (N) contains nuts

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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