

# 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,  
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

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**CRISPY SEA BASS FILLET**

Jerusalem artichokes, samphire and crab sauce

### Desserts

**WARM CHRISTMAS PUDDING**

Brandy and vanilla custard

**RUM & RAISIN CHOCOLATE NEMESIS (VG)**

Vegan vanilla ice cream

**CLEMENTINE & GINGERBREAD TRIFLE**

**CINNAMON & CARAMEL CHEESECAKE**

Winter berry compote

@BrightonHarbourHotel

(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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