

HARBOUR

HOTELS

New Year's Eve

Cold Meat Selection

HONEY GLAZED GAMMON (DF)

Poached apricots

ROAST SIRLOIN OF HAMPSHIRE BEEF

Horseradish jam

PROSCIUTTO (DF)

BRESAOLA (DF)

VENISON CARPACCIO (DF)

IBÉRICO HAM (DF)

SMOKED CHICKEN (DF)

Fish

FRESH OYSTERS (GF)

Sherry and shallot vinegar

GARLIC MARINATED TIGER PRAWNS

GREEN LIP MUSSELS (DF)

SMOKED SALMON PLATTER (DF)

LOBSTER TAILS (DF)

SMOKED HALIBUT (DF)

CRAYFISH TAILS (DF)

Salads

SWEET POTATO, PECAN NUT & RAISIN (DF, VG)

PLUM TOMATO, GORDAL OLIVE & MOZZARELLA (V)

CAULIFLOWER, PUMPKIN SEED & POMEGRANATE (DF, V)

CUCUMBER & MINT YOGURT (V)

BABY LEAF SELECTION (DF, V)

Vegetables

BUTTERED NEW POTATOES WITH FRESH MINT (GF, V)

ROASTED WINTER VEGETABLES WITH MAPLE BUTTER (GF, V)

Desserts

CHEESE SELECTION (V)

Grapes, celery and chutney

BAILEYS CHEESECAKE

SELECTION OF WINTER BERRIES (DF, V)

DARK CHOCOLATE MOUSSE FLOWER POT

@SouthamptonHarbourHotel

(V) vegetarian • (VG) vegan • (DF) dairy-free

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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