

## CHRISTMAS DAY

### CANAPÉS

Smoked Salmon, Grape & Fennel Butter on Rye

Wild Mushroom, Black Truffle & Celeriac **v**

### STARTERS

Gorgonzola & Balsamic Figs **v**

Confit almonds and honeycomb with wood sorrel

Prawn Cocktail Martini

Mini soda bread, cultured butter

Roasted Shallot & Armagnac Tarte Tatin **v, VGA**

Red wine and chestnuts, pomegranate

Venison & Game Terrine

Celeriac, pickled blackberries and thyme

### MAINS

All served with garlic and thyme roast potatoes, Brussels sprouts with chestnuts, maple-roast carrots and parsnips and mulled wine braised red cabbage

Festive Turkey

Chestnut and cranberry stuffing, pigs in blankets, red wine jus

Pan-Roasted Fillet of Beef

Butternut squash, girolles and treviso, red wine jus

Celeriac, Chestnut & Truffle Tart **VG**

Roasted Salmon Fillet

Pearl barley and braised fennel risotto, charred chicory and soft herbs

### DESSERTS

Christmas Pudding **v**

Vanilla bean custard, citrus spiced brandy butter

Dark Chocolate Soufflé **v**

Christmas pudding ice cream and cinnamon sugar

Chocolate, Rye & Cinnamon Banoffee Pie **v**

Christmas Stilton **v**

Stilton fed with port served with grapes, biscuits and chutney

Join the club [@harbour\\_beachclub](#)

**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.

HARBOUR

*Beach Club*

BAR + RESTAURANT