

HARBOUR

HOTELS

Christmas Day

Canapés

SMOKED SALMON, GRAPE & FENNEL BUTTER ON RYE (GFA)
WILD MUSHROOM, BLACK TRUFFLE & CELERIAC (V, GF)

Starters

GORGONZOLA & BALSAMIC FIGS (V, GF)
Confit almonds and honeycomb with wood sorrel

PRAWN COCKTAIL MARTINI (GFA)
Mini soda bread, cultured butter

ROASTED SHALLOT & ARMAGNAC TARTE TATIN (V, VGA)
Red wine and chestnuts, pomegranate

VENISON & GAME TERRINE (GFA)
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 (GF)
Chestnut and cranberry stuffing, pigs in blankets, red wine jus

PAN-ROASTED FILLET OF BEEF (GF)
butternut squash, girolles and Treviso, red wine jus

CELERIAC, CHESTNUT & TRUFFLE TART (VG)

ROASTED SALMON FILLET (GF)
Pearl barley and braised fennel risotto, charred chicory and soft herbs

Desserts

CHRISTMAS PUDDING (V, GF)
Vanilla bean custard, citrus spiced brandy butter

DARK CHOCOLATE SOUFFLÉ (V, GF)
Christmas pudding ice cream and cinnamon sugar

CHOCOLATE, RYE & CINNAMON BANOFFEE PIE (V)

CHRISTMAS STILTON (V, GFA)
Stilton fed with port served with grapes, biscuits and chutney

@BristolHarbourHotel

(VG) vegan • (VGA) vegan option available • (GF) gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

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