

NEW YEAR'S EVE

AMUSE
BOUCHE

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

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