

NEW YEAR'S EVE

CANAPÉS

Fig & Goat's Cheese Tartlet v

Beef Crostini
Horseradish

Smoked Salmon
Oscietra caviar, cucumber ash

APPETISERS

Scallops Kataifi
Citrus beurre blanc

Duck Leg Bon-Bon
Shitake, panko

Roasted Salsify Velouté v

STARTERS

Red Mullet
Pickled red pepper purée, tapioca chips

Smoked Pheasant Breast
Apricot ketchup, golden chanterelle

Celeriac Mille-Feuille v
Parsnips and truffle mousse

MAINS

Turbot
Cauliflower purée, caramelised florets, kohlrabi leaves oil, hazelnut

Venison Loin
Purple carrots, potato pavé, prune and wine reduction

Portobello Mushroom Wellington v
Port jus

DESSERTS

Golden Chocolate Sphere v
Blood orange mousse, white chocolate foam

Rhubarb & Pistachio Tart v

Join the club [@harbour_beachclub](#)

v vegetarian

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