

# HARBOUR

HOTELS

## Festive Private Dining

*Pre-order required two weeks prior, noting any special dietary requirements*

### Starters

**UPPER DECK 'MARTINI' PRAWN COCKTAIL**

Cucumber with Hendrick's and pepper syrup, chopped lettuce and prawns in a spiced cocktail sauce

**CREAMY MUSHROOM SOUP**

Spiked with truffle and chestnuts

**SMOOTH CHICKEN LIVER PARFAIT**

Toasted brioche, roasted fig and balsamic dressing

**SMOKED SALMON TERRINE**

Pressed terrine of smoked salmon and cream cheese, horseradish mousse, dill oil

### Mains

**TURKEY BALLOTINE**

Roasted turkey breast, stuffed with cranberry sage and onion, pigs in blankets, fondant potato, roasted root vegetables

**SLOW-COOKED BEEF IN RED WINE**

Smoked mashed potato, roasted root vegetables, red wine sauce

**BAKED AUBERGINE**

Roasted aubergine stuffed with layers of spinach, tomato and mozzarella

**COD & CRAB**

Plump fillet of cod, topped with crab and herb crust, crushed peas, creamy mash and butter sauce

### Desserts

**CHRISTMAS PUDDING**

Warm brandy-soaked Christmas pudding, custard

**NEW FOREST GATEAU**

Chocolate and cherry mousse, cherry granola, vanilla ice cream

**TROPICAL FRUIT PAVLOVA**

Crisp meringue, whipped vanilla cream, tropical fruit salad

**UPGRADE TO A TRIO OF LOCALLY SOURCED CHEESES, FRUITS, BISCUITS**

Served with desserts £5.95 *supplement per person*

*OR*

*Add a platter to follow desserts, left to graze for £12.95 per portion*

### To Finish

**TEA, COFFEE & MINCE PIES**

@Christchurch.HarbourHotel

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.

HARBOUR  

---

HOTELS