

# HARBOUR

HOTELS

## Christmas Day

### Amuse-Bouche

#### **CELERIAC CREAM (V)**

Black truffle oil, toasted brioche and chestnut crumb

### Starters

#### **ROYAL FILLET OF SMOKED SALMON**

Smoked salmon rose, fennel pollen, avocado, wasabi, tobiko, sour cream, candy lemon, crispbread

#### **COINTREAU & DUCK LIVER PÂTÉ**

Toasted brioche, smoked breast confit leg and chestnut salad, orange clove and honey dressing

#### **BABY SPINACH, CHESTNUT, PUMPKIN & PARMESAN RAVIOLI**

Butter braised salsify, pumpkin spiced cream

#### **ROAST BABY BEETS (V)**

Clementine and winter leaf salad, goat's cheese panko fritter, vanilla citrus and cinnamon dressing

### Mains

#### **PANCETTA WRAPPED TURKEY PARCEL FILLED WITH A SAGE & APRICOT STUFFING**

Creamed parsnip purée, pigs in blankets, fondant potatoes, honey roast root vegetables, Brussels sprouts, chestnuts, turkey jus

#### **PAN ROAST FILLET OF BEEF**

Dauphinoise potato, butternut squash, spinach, girolles and braised roscoff onion, red wine sauce

#### **FILLET OF WILD SEA BASS**

crushed Jerusalem artichoke, shellfish bisque, mussels and clams, rissole potato

#### **BUTTERNUT SQUASH, SPINACH, WILD MUSHROOM & FETA PARCEL (V)**

Honey roast root vegetables, rissole potato, vegetable gravy

### Desserts

#### **CHRISTMAS PUDDING (V, VGA)**

Whipped brandy butter, English Custard

#### **DARK CHOCOLATE & SALTED CARAMEL DELICE (V)**

Chocolate soil and biscuit crumb

#### **RASPBERRY TRIFLE (V)**

Sponge, Chantilly cream, toasted almonds

#### **CINNAMON SUGAR COATED MINI APPLE FILLED DOUGHNUTS (V)**

Spiced honey, vanilla bean ice cream

@GuildfordHarbourHotel

(V) vegetarian • (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.

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