

HARBOUR

HOTELS

New Year's Eve

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

@StIvesHarbourHotel

(V) vegetarian • (VG) vegan • (VGA) vegan option available • (N) contains nuts

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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