

# HARBOUR

HOTELS

## Christmas Day

### Starters

#### SMOKED SALMON TERRINE

Layers of smoked salmon and cream cheese butter,  
soft boiled quail's egg and caviar

#### BALLOTINE OF CHICKEN

Boned and rolled chicken stuffed with chicken mousse and pistachios,  
a 'Cornetto' of chicken liver parfait and apple syrup

#### ALEX'S TWICE BAKED CHEESE SOUFFLÉ (V)

Rich, creamy soufflé with a glazed Old Winchester crust

#### DORSET CRAB RAVIOLI

Baby spinach, crab thermidor sauce

### Mains

#### ROAST TURKEY

Slow-roasted breast, basted with sage and thyme butter,  
boned and stuffed leg with cranberries

#### FILLET OF BEEF WELLINGTON

Prime beef wrapped in mushroom duxelles and  
pastry with red wine sauce

#### HALIBUT

Fillet of halibut, Champagne poached oyster,  
creamed leeks and mashed potato

#### NUT ROAST WELLINGTON (V)

Butternut squash, chestnut and cranberry nut roast  
wrapped in puff pastry with red wine sauce

### Desserts

#### WARM CHRISTMAS PUDDING (V)

Brandy ice cream and custard

#### TIRAMISU (V)

White chocolate flavoured tiramisu

#### RICE PUDDING (V)

Warm coconut rice pudding, tropical fruit salsa  
and coconut macaroon

#### CHRISTMAS CHEESE SELECTION

Chefs selection of three cheeses with grapes, biscuits and chutney

@ChristchurchHarbourHotel

(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.

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