

HARBOUR

HOTELS

Christmas Day

Canapés

SMOKED SALMON, GRAPE & FENNEL BUTTER ON RYE
WILD MUSHROOM, BLACK TRUFFLE & CELERIAC (V)

Starters

GORGONZOLA & BALSAMIC FIGS (V)
Confit almonds and honeycomb with wood sorrel

PRAWN COCKTAIL MARTINI
Mini soda bread, cultured butter

ROASTED SHALLOT & ARMAGNAC TARTE TATIN (V, VGA)
Red wine and chestnuts, pomegranate

VENISON & GAME TERRINE
Celeriac, pickled blackberries and thyme

Mains

All served with garlic and thyme roast potatoes, Brussels sprouts with chestnuts, maple-roast carrots and parsnips and mulled wine braised red cabbage

FESTIVE TURKEY
Chestnut and cranberry stuffing, pigs in blankets, red wine jus

PAN-ROASTED FILLET OF BEEF
butternut squash, girolles and Treviso, red wine jus

CELERIAC, CHESTNUT & TRUFFLE TART (VG)

ROASTED SALMON FILLET
Pearl barley and braised fennel risotto, charred chicory and soft herbs

Desserts

CHRISTMAS PUDDING (V)
Vanilla bean custard, citrus spiced brandy butter

DARK CHOCOLATE SOUFFLÉ (V)
Christmas pudding ice cream and cinnamon sugar

CHOCOLATE, RYE & CINNAMON BANOFFEE PIE (V)

CHRISTMAS STILTON (V)
Stilton fed with port served with grapes, biscuits and chutney

@BrightonHarbourHotel

(VG) vegan • (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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