

The Harbour House hotel Christmas

PARTY NIGHTS

LIVE ENTERTAINMENT FROM 9PM

6TH DECEMBER
ECLIPSE

13TH DECEMBER
KISSING THE FLINT

20TH DECEMBER
WAL SMITH

2 COURSES £19.95 | 3 COURSES £22.95

Welcome glass of bubbly

Call-01776 810456
www.theharbourhousehotel.co.uk

Christmas Menu

SERVED 29TH NOVEMBER - 23RD DECEMBER!

Welcome glass of bubbly

STARTERS

Spiced parsnip soup, drizzled with truffle oil served with fresh tiger bread.

Haggis bon bons, turnip puree & peppercorn sauce.

Chicken liver & bacon pate, apricot & apple chutney served with toast.

Garlic & cumin prawn tails served with lemon & herb basmati rice.

MAIN COURSE

Roast turkey, sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables finished with a rich turkey gravy.

Pan fried seabass on a bed of saffron risotto, roasted fennel & chive sauce.

Honey glazed ham on a bed of wholegrain mustard mash, Cider sauce & buttered greens.

Roast vegetable & brie puff pastry tart with Balsamic dressed salad.

PUDDINGS

Christmas pudding cheesecake served with white chocolate & brandy sauce.

Sticky toffee pudding covered in butterscotch sauce served with ice cream.

Apple and cinnamon crumble with hot custard.

Trio of vanilla ice cream served with chocolate sauce & strawberries.

2 COURSES £24.95 | 3 COURSES £27.95

The Harbour House
Hotel