

The Harbour House hotel Christmas

PARTY NIGHTS

LIVE ENTERTAINMENT FROM 9PM

6TH DECEMBER
THE MOOT

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 1ST - 23RD DECEMBER!
Welcome glass of bubbly

STARTERS

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

Haggis bon bons, turnip puree and peppercorn cream.

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

Garlic and cumin prawn tails with lemon and herb basmati rice.

MAIN COURSE

Roast Turkey, Sage and onion Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Rich Turkey Gravy.

Pan fried seabass with a saffron risotto, roasted fennel and a chive cream.

Honey glazed ham with a wholegrain mustard mash, cider sauce and buttered greens.

Roast vegetable puff pastry tart with melted brie and a balsamic dressed salad.

PUDDINGS

Christmas pudding cheesecake with white chocolate and brandy sauce.

Sticky toffee pudding with butterscotch sauce and ice cream

Apple and cinnamon crumble with hot custard

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

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