



THE HARBOUR HOUSE HOTEL

Christmas Menu

SERVED 1st - 23rd DECEMBER

Welcome glass of bubbly

STARTER

Soup Of The Day, Tiger Bread.

Crispy Battered Camembert, Salad, Cranberry Sauce.

Prawn Cocktail, Buttered Brown Bread.

Chicken Liver & Bacon Pate, Warm Toast, Red onion Marmalade.

MAIN COURSE

Roast Turkey, Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Homemade Yorkshire Pudding.

Cannon of Lamb, Champ Mashed Potatoes, Rosemary Jus, Buttered Savoy Cabbage.

Honey, Garlic & Ginger Salmon, Thai Infused Basmati Rice, Tender-stem Broccoli.

Wild Mushroom Alfredo Penne Pasta, Ciabatta Garlic Bread.

PUDDINGS

Traditional Christmas Pudding, Brandy Creme Anglais.

Chocolate Brownie, Hot Fudge Sauce.

Cheesecake of The Day, Vanilla Ice Cream.

Cheese & Biscuits

2 COURSES £19.95 | 3 COURSES £22.95

Call-01776810456

www.theharbourhousehotel.co.uk