

'tis the season to treat yourself

Christmas Day

Sittings between 12 noon to 2pm
£85 - Adult £50 - Children

SPICED PARSNIP & COCONUT SOUP (v)

lime crème fraîche & coriander oil

CAULIFLOWER & BLACK BOMBER SOUP (v)

tarragon croutons, rapeseed oil

CHICKEN LIVER TERRINE

toasted brioche, pickled wild mushrooms, sage emulsion

HOT SMOKED SALMON

salmon fishcake, warm tartare sauce, confit lemon

PERL LAS RAREBIT (v)

Perl Las, port & pickled walnut, black truffle, baked bread, chive oil

ROAST BREAST OF PEMBROKE TURKEY

pigs in blankets, chestnut & sage stuffing, anise carrots, tenderstem broccoli & swede purée, goose fat roast potatoes, red wine gravy

LOIN OF VENISON

venison loin, glazed baby beetroot, honey roasted parsnip purée, fondant potato, mulled wine jus

FILLET OF HALIBUT

potato & herb crust, medley of baby vegetables, cider & apple cream sauce

PORTABELLO KIEV (v)

mushroom & garlic kiev, watercress sauce, parmentier potato

All served with brussel sprouts & roasted chestnuts, flaked almonds.

HOMEMADE CHRISTMAS PUDDING

brandy sauce, clementine sorbet, cinammon dust

CHOCOLATE TORTE

dark chocolate, salted caramel, banana ice cream, pistachio brittle

CHRISTMAS PANNA COTTA

stem ginger, shortbread crumb, mulled wine gel

CHEESE FROM THE AREA

fresh fruit, chutney, biscuits

COFFEE, TRUFFLE & MINCE PIES

Availability & Booking

To make your Christmas Day extra special book now! All bookings require a pre-order, which is to be given to our restaurant team prior to 11th December. Please ask a member of the Harbour team for a Christmas Day booking form. We look forward to welcoming you!