

for auld lang syne

New Year's Eve Party

Performance By

Chris Keys

Entertaining you into 2019!

From 7pm ✨ £60 - Adult £40 - Children

CLASSIC PEACH BELLINI & AMUSE-BOUCHE

SALMON GRAVALAX

citrus cured fillet, tequila & lime sorbet, cucumber ribbons & gel

GARLIC KING PRAWNS

classic garlic prawns, white wine & herb cream sauce, crusty bread croutons

DUCK & PORT PÂTÉ

toasted brioche, pickled vegetables, red currant glaze

PORK BELLY ROULADE

slow cooked belly pork, black pudding crumb, grain mustard veloute

SHIITAKE MUSHROOM RISOTTO (v)

mushroom, pecorino cheese, truffle & fresh basil

21 DAY AGED 10oz RIB EYE STEAK

HBK unique steak rub, roasted balsamic tomato, onion confit, portobello mushroom, pea shoots, chunky chips and peppercorn sauce

HALIBUT FILLET

warm tartare sauce, Pembroke potatoes, tenderstem broccoli, confit lemon

DELICE OF SALMON

chorizo sausage, new potatoes, baby gem lettuce, button onions, smoked pancetta cream

TRUFFLE CARBONARA

Tuscan salami, black truffle, oyster mushroom

FILLET OF STONEBASS

stone bass with a classic Gower mussel & saffron scented bouillabaisse

RUMP OF WELSH LAMB

butternut squash risotto, shiitake mushroom, pea & rosemary jus

LOIN OF VENISON

venison loin, Perl Las & broccoli purée, chantenay carrots, parmentier potatoes

PORTABELLO KIEV (v)

mushroom & garlic kiev, watercress sauce, parmentier potatoes

BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard

CHEESE FROM THE AREA

fresh fruit, chutney, biscuits

CRÈME BRÛLÉE

classic crème brûlée, shortbread crumble & winter berry compote

POLENTA CAKE

tangy orange cake, blood orange sorbet & curd

CHOCOLATE TORTE

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

STICKY DATE PUDDING

sticky pudding, banana ice cream, vanilla custard

Availability & Booking

To make your New Year's Eve extra special book now! All bookings require a pre-order, which is to be given to our restaurant team prior to 18th December. Please ask a member of the Harbour team for a New Year's Eve booking form. We look forward to welcoming you!