

# HARBOUR BISTRO

## Festive Menu

### Starters

*Smoked mackerel rillette, horseradish crème fraîche, pickled fennel*

*Seared King scallop, artichoke puree & Black pudding bon-bon*

*Pressed pork cheek terrine with crispy boiled egg & pear puree*

*Beetroot & goat's cheese roulade with candied walnuts & pomegranate*

### Mains

*Braised lamb shoulder Wellington, Tartiflette,  
shredded sprouts & cranberry sauce*

*Herb crusted Cod fillet, shellfish Bouillabaisse & garlic Focaccia*

*Sea trout fillet, Chorizo & King prawn Arancini, pea puree*

*Mushroom & Butternut squash Puff pastry, Brie sauce, wilted spinach*

### Desserts

*Salted caramel & dark chocolate tart with orange sorbet*

*Raspberry parfait with honey granola & Glayva Crème anglaise*

*Bramley apple & plum crumble, whipped Mascarpone & toasted almonds*

*Tunworth Camembert, Connage Gouda with Mulled wine poached pear*

**2 courses £28.00**

**3 courses £37.00**

