

Special Christmas Day Menu

4 COURSES £120

Chefs Amuse-Bouche (GF) (V) (NF) (DF)



Confit of Partridge

Chianti poached pear - roasted chestnuts - chicory
- bacon jam (GF) (DF)

Goats Cheese & Cranberry Ripple Panna Cotta

Toasted seeds - beetroot leaves - Swanage sour dough crostini (GF) (DF)

Stuffed Portland Crab & Smoked Salmon Roll

Watercress mousse - heritage radishes - sea herb salad (GF) (NF)

Sweet & Sour Monkfish Carpaccio

Crispy shallot rings - pea emulsion - Lilliput capers popcorn



Roasted Breast Of Bronze Turkey

Goose fat roast potatoes - cranberry infused red cabbage - glazed Brussel sprouts - sautéed Heritage baby carrots - baby leeks - lemon & thyme stuffing - pigs in blankets - turkey sauce (GF) (DF)

King Prawns - Lemon & Saffron Quinoa

Romanesco - oyster beignet - caviar emulsion

Roasted Saddle of Local Venison

Cep ravioli - maple & orange glazed parsnips - baby courgettes - savoy cabbage
- split venison & hazelnut jus (GF)

Cerleriac & Pumpkin Tartelette

Braised red currant scented cabbage - leek - toasted pumpkin seeds - red chicory
- parmesan tulle - sauce Verdi (NF)



Chocolate & Clementine Christmas Pudding

Redcurrants - sauce anglaise (GF) (V) (DF) (NF)

Christmas Day Sundaes

Cranberry - salted caramel & chocolate icecream - raspberry meringue (GF) (V) (DF) (NF)

Citron Torte

Cherry compote - candied lime (GF) (V) (NF)

Selection of Local Cheeses

Quince - homemade pear chutney - fudges biscuits - crunchy celery (GF) (V) (NF)



Tea or Coffee and Petit Fours (GF) (V)

Harbour Heights Hotel
