

# Harbour Heights Hotel



## Sunday Lunch Sample Menu

*One Course 20    Two courses 26    three courses 30*

### Starters

**Fresh Vine Tomato & Basil Soup**

Olive oil | Toasted sourdough

**Oriental Chicken Spring Roll**

Crème fraiche | rocket | pickled cucumber

**Salmon Cannelloni**

Sour dough | zesty orange & vanilla dressing | caviar

**Mini Vegetable Mezze**

Baby beets | black olive crumb | feta stuffed peppers

### Mains

**Roasted Bransgore Beef Striploin**

Roast potatoes | Panache of summer vegetables | beef gravy | Yorkshire pudding

**Roasted Garlic & Thyme Chicken Breast**

Roast potatoes | Panache of summer vegetables | chicken velouté

**Herb Crusted Pave of Hake**

Roasted rosemary potatoes | Chorizo | baby spinach | lemon & coriander velouté

**Wild Mushroom & basil Gnocchi**

Truffle shavings | parmesan | watercress

### Desserts

**Pear & elderflower creme Brulee**

Elderflower & Pine nut shortbread

**Zesty Orange & Dark Chocolate Torte**

Chocolate soil | Raspberry sorbet

**Selection of Cheese**

Crackers | Grapes | Chutney | Celery

**Selection of Ice creams & Sorbets**

Please call 01202 707 272 to book a table or visit [www.fjbhotels.co.uk](http://www.fjbhotels.co.uk).

**Harbour Heights Hotel**, 73 Haven Road, Poole, BH13 7LW

Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering your food or drink.

We can provide an allergen chart for all of our dishes if required.

Note an optional 10% service charge will be added to your bill, which will be shared with the whole team.