

# Harbour Heights Hotel



## Sunday 27<sup>th</sup> October Lunch Menu

*One course £20 Two courses £26 three courses £30*

### Starters

#### **Maple Glazed Pumpkin & Sage Soup**

Crispy parsley | toasted sour dough | toasted Pumpkin seeds

#### **Mini Chicken Caesar Salad**

Crisp Gem leave | shaved parmesan | crunchy croutons | garlic & herb dressing

#### **Smoked Salmon & Cream Cheese Cannelloni**

crushed avocado | micro watercress | orange vanilla dressing

#### **Heirloom Tomato Bruschetta**

Cucumber & black olive salsa

### Mains

#### **Roasted Bransgore Beef Striploin**

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

#### **Rosemary & Garlic Scented Lamb Rump**

Roast potatoes | Panache of winter vegetables | redcurrant braised red cabbage | redcurrant & star anise jus

#### **Fillets of Hake**

Saffron potatoes | wilted baby spinach | green beans | wild mushroom velouté

#### **Mini Char-grilled Vegetable Calzone**

Pomodoro sauce | peppery rocket | French fries | basil oil

### Desserts

#### **Tiramisu**

White chocolate crumb | chocolate ganache

#### **Banana Fritters**

Salted caramel & chocolate ripple ice cream | Cinnamon sugar

#### **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 whole team.