



..... CHRISTMAS MENU

STARTER

Soup of the Day

Freshly Baked Stout Bread. *(milk, wheat-gluten, sulphites)*

Lime & Chili Crabcakes

Chorizo Aioli, Granny Smith Apple Slaw, Roasted Okra *(dairy, crustaceans, mustard, wheat, egg)*

Pheasant Terrine

with Quince & Mango Salsa, Basil & Peppercorn, Warm Brioche *(dairy, mustard, wheat, egg)*

Heirloom Baby Beetroots Salad

Hazelnut, Chicory, Dried Cherry Tomatoes, Mustard vinaigrette *(mustard, sesame, peanuts)*

MAINS

Roast Sirloin of Beef,

King Oyster mushrooms & Sweet Tomato, Spinach cream in a Pastry Bouquet, Roasted duck fat potatoes, Salsify, Bone Marrow Jus. *(dairy, mustard, wheat, egg, sulphites)*

Roast Turkey & Honey Glazed Ham

Irish Champ potatoes, Sage & Cranberry stuffing, Roasted duck fat potatoes, Buttered vegetable bouquet, Red wine & Thyme Jus. *(dairy, mustard, wheat, egg, sulphites)*

Pan fried fillet of Hake

Black eyed peas & Vegetable Pistou, Garlic Mussels, Steamed samphire, Homemade potato crisp, Bearnaise. *(dairy, mustard, wheat, egg, sulphites)*

Vegan Mushrooms & Cranberry Wellington

Dates and mustard Vinaigrette, Crispy Sage, Salsify puree. *(mustard, wheat, sulphites, peanuts, sesame)*

DESSERT

Trio of Desserts

Christmas Pudding, Lemon Cheesecake, Salted Caramel Roulade & Fresh Cream
(Dairy, Wheat, Egg, Sulphites)

*Tea/Coffee, Cocktails
& Sides available upon request*



Merry Christmas from the Harbourmaster Team!