

Conference & Banqueting

Starters

Pork & Chicken Terrine **GFA**

Date, apple and tamarind chutney, toasted sourdough, dressed leaves

398 kcal

Dill & Grain Mustard Cured Salmon **GFA**

Shaved fennel, lemon and honey dressing, soda bread

486 kcal

Duck Rillettes **GFA**

Beetroot, ginger and pumpkin seed granola

344 kcal

Roasted Red Pepper & Tomato Soup **VG, GF**

Basil oil

218 kcal

Rainbow Beetroot **VG, GF**

Pickled fennel, orange dressing, hazelnut dukkha

322 kcal

Please select one meat and one vegetarian/vegan option for each course. All guests must choose from these options.

There's a £2 per person supplement for upgrading to a three-choice menu.

V vegetarian

VG vegan

VGA vegan option available

GF gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

Ahoy there!

We're turning the tide, one meeting at a time. That's why all our Meeting & Event menus are now printed on recycled paper stock and our dishes highlight locally and sustainably sourced ingredients. To find out more about how we're turning the tide visit: harbourhotels.co.uk

Mains

Roast Cod Fillet **GF** £5 SUPPLEMENT

Slow-cooked cherry tomatoes, garlic and basil fregola, tomato vierge, green oil

716 kcal

Braised Ox Cheek **GF**

Horseradish mash potato, caramelised shallot, watercress and beef jus

692 kcal

Slow Roasted Lamb Shoulder **GF**

Fondant potato, leeks and carrots, jus

822 kcal

Pan-Fried Chicken Breast **GF**

Crispy potato cake, braised carrots, seasonal greens

497 kcal

Sea Bass Fillet **GF**

Crushed new potatoes, preserved lemon, samphire, Tenderstem®

399 kcal

Cauliflower Kiev **V, GFA**

Sweet potato mash, Tenderstem®, red pepper velouté

511 kcal

Balsamic Shallot Tarte Tatin **VG**

Cauliflower purée, grilled spring onions

44 kcal

Desserts

Chocolate Brownie **GF, V**

Salted caramel sauce, clotted cream ice cream

388 kcal

Glazed Lemon Tart **V**

Crème fraîche and ginger crumb

412 kcal

Strawberry Cheesecake **VG**

Crisp meringue, basil syrup

322 kcal

Vanilla Panna Cotta

Berry compote

377 kcal



HARBOUR

HOTELS