

NO.1 HARBOURSIDE

CHRISTMAS MENU 2012

2 COURSES £16.50

3 COURSES £20.00

Christmas@no1harbourside.co.uk // 0117 9291100

Small glass of mulled cider as you arrive

Starters

Creamed winter vegetable soup with home-made bread & butter (v)

Somerset brie & spiced damson jam crostini with watercress salad (v)

Braised Ox-cheek with homemade sauerkraut & pickled cauliflower

Potted Cornish rainbow trout with toasts & beetroot

Mains

Hazelnut, chestnut & winter vegetable loaf (v)

Top-side of Herefordshire beef with horseradish cream

Slowly braised Gloucestershire gammon with orange, honey & sweet Somerset cider

The above courses are served with roasted potatoes, bashed neaps, roasted brussel sprouts with chestnuts, parsnip crisps & rich homemade gravy

Pan fried Cornish mackerel fillets served with pearl barley risotto, watercress pesto & buttered greens

Desserts

Double chocolate fudge tart with organic vanilla ice-cream (v)

Homemade sticky toffee pudding with butterscotch sauce & Chantilly cream (v)

Local cheese selection with Cornish brie, West Country cheddar, Dorset Blue Vinney and homemade chutney

Sloe gin, red currant & prosecco sparkling cocktail

All of our meals are cooked using ingredients from ethical and local suppliers wherever possible