

Christmas On The Harbourside

Book now!

Make the most of Christmas
christmas@no1harbourside.co.uk

A festive feast for the whole table £25pp Add a glass of bubbles £2.50pp

FESTIVE FEAST

NO.1 HAIRBOURSIDE

£25 per person, for groups of 10 or more!

A selection for the whole table of:

Freshly Made Focaccia & Marinated Green Olives (VG. GFO)

Crunchy Winter Slaw (VG, GF)

Beetroot Borani (VGO, GF)

Sage Roasted Butternut Squash & Caramelised Onion Frittata (VGO, GF)

Roasted butternut squash with balsamic caramelised onions & feta cheese

Crispy Potatoes (VG, GF)

Bowls of golden crisped Koffman potatoes

Pigs in Blankets (VO, GF)

Buxton Butchers chipolatas wrapped in smoked streaky bacon

Slow-Cooked Pork Belly Skewers w/ Fortitude Glaze (VGO, GF)

18 hour pork belly, charred & served with BBF Fortitude ale & honey glaze

Christmas Mac & Cheese (VGO)

Rich mature cheddar, creamy brie & guyère sauce with cranberries. Served golden & cripsy

Christmas Cheese Board (V)

Selection of brie, cave-aged cheddar & Bath blue. Served with quince jelly & crackers

Mince Pies with Brandy Butter (VGO)

Hobbs House Bakery mince pies with brandy & vanilla whipped butter

Want more? Add on any of the below for £5pp

Smoked Salmon with Horseradish Crème Fraîche (VGO, GF)

Wye Valley smoked salmon, with creamy horseradish crème fraîche

Tempeh Bites (VG, GF)

Crispy, spiced soy-marinated tempeh bites. Served with rich & tangy pomegranate molasses & confit garlic mayo on a bed of lemon-dressed rocket

Sliced Rare Roast Beef (GF)

Buxton Butchers silverside beef

Garlic & Thyme Chicken (GF)

Grain-fed roast chicken cooked with garlic & thyme

Cured Meats & Pickles (GF)

Selection of southwest and Italian cured meats with dill pickled cucumber & shallots

Winterberry Eton Mess

Cranberries, cherries & blackcurrants macerated in icing sugar folded through pieces of crunchy meringue & chantilly cream

Dark Chocolate Brownie w/ Crème Fraîche (VGO)

Sumptuous, dark & delicious chocolate brownie served warm and topped with a spoonful of crème fraîche

Celebrating? Add a glass of fizz for £2.50pp