



# The Harbour Inn

## Christmas Menu 2023

### — To Start —

Chunky Potato, Smoked Haddock and Mussel Chowder served with Homemade Bloomer  
Beetroot Cured Salmon with Horseradish and Dill Crème Fraiche, Crispy Capers, and Focaccia  
Festive Prawn Cocktail - Atlantic Prawns, Marie Rose Sauce, Gem Lettuce & Lemon  
Breaded Beef Birria Croquettes with Confit Garlic Aioli  
Roasted Heritage Beetroot with Romesco Sauce on Toasted Sourdough **(vg)**

### — For Mains —

Whole Seabass, Prosecco Beurre Blanc and Mussel Sauce, oven roast New Potatoes, Green Beans and Burnt Lemon *(£4 supplement)*  
Harbour Inn Festive Turkey – Carved Turkey Breast, Roast Potatoes, Spiced Red Cabbage, Sprouts, Chipolata, Sausage Meat Stuffing, Roast Parsnips, Bacon Crumbs and Turkey Gravy  
Vegan Festive Roast – Vegan ‘Meat Loaf’, Roast Potatoes, Spiced Red Cabbage, Roast Parsnips, Sprouts, Maple Glazed Carrot, Vegan Sausage and Vegan Gravy **(vg)**

### — The Harbour Inn’s famous Homemade Pies —

*Using fresh, local ingredients and creating the perfect pastry is what makes our pies so special. Made in our Folkestone Food Market, all pies are served with creamy spring onion mash, spiced chargrilled carrot, seasonal buttered greens and proper gravy.*

**Choose from:** Steak and Stilton | Chicken, Bacon & Sage

Vegan Festive Vegan Pie of Roasted Butternut Squash, Carrot, Lentils, Sprout Tops, served with Roasted Potatoes **(vg)**

### — For Dessert —

Rich Chocolate Delice served with Raspberry Sorbet  
Traditional Christmas Pudding served with Brandy Cream, Custard or Vanilla Ice Cream  
Spiced Apple, Pear and Mincemeat Crumble served with Vanilla Custard  
Spiced Apple & Pear Crumble served with Dairy Free Vanilla Ice Cream **(vg)**  
Cheeseboard – Selection of Kent and Sussex Cheese served with Grapes, Onion Chutney, and Crackers *(£4 supplement)*

*Before 5pm - £33 per head, after 5pm - £36 per head  
Please make us aware of dietary requirements.*

**(vg)** Vegan