



THE HARBOUR INN
BRITISH GASTRO PUB & SEAFOOD RESTAURANT

CHRISTMAS MENU

Two Courses £32.95 • Three Courses £37.95

STARTERS

Chicken Liver & Brandy Parfait

Spiced plum chutney, toasted brioche
and dressed winter leaves

Smoked Salmon

Pickled cucumber, horseradish crème fraîche,
dill, capers and toasted focaccia

Curried Roasted Parsnip & Sweet Potato Soup (vg, gfa)

Gently spiced with warming curry, coconut cream,
crispy sage and warm house focaccia

Baked Camembert (v)

Cranberry and rosemary glaze with toasted focaccia

£3 supplement

MAINS

Traditional Roast Turkey

Sage and onion stuffing, pigs in blankets,
duck-fat roast potatoes, seasonal vegetables,
Yorkshire pudding, cranberry sauce
and rich turkey gravy

Roast Topside of Beef

Sage and onion stuffing, pigs in blankets,
duck-fat roast potatoes, seasonal vegetables,
Yorkshire pudding, horseradish cream
and rich red-wine gravy

Roast Striploin of Beef — Premium Upgrade

Duck-fat roast potatoes, Yorkshire pudding,
seasonal vegetables, horseradish cream
and red-wine bone-marrow gravy

£6 supplement

Pan-Roasted Hake Fillet (gf)

Crushed herb potatoes, tenderstem broccoli,
mussels and leeks with a Champagne cream sauce

Wild Mushroom, Chestnut & Cranberry Wellington (vg)

Roast potatoes, seasonal vegetables
and rich red-wine gravy

DESSERTS

Traditional Christmas Pudding (vga, gfa)

Brandy sauce and redcurrants

Spiced Sticky Toffee Pudding (v)

Salted caramel sauce and vanilla ice cream

Dark Chocolate & Orange Torte (vg, gf)

Clementine gel and raspberry sorbet

Kentish Apple & Cinnamon Crumble (v)

Vanilla custard

British Cheese Selection

Crackers, grapes, celery and spiced chutney

£3 supplement

THE ULTIMATE FESTIVE UPGRADE — £6.95 per person

Extra pigs in blankets, crisp pork crackling
and luxury pork, sage and apricot stuffing.
Available with any main course.

FESTIVE DRINKS UPGRADES

Chapel Down English Sparkling Wine — £8.95 per person

A chilled glass served on arrival

Chapel Down English Sparkling Wine — £44.95 per bottle

Pre-ordered and ready at the table

Four-Pint Pitcher of Premium Lager — £24.95

Pre-ordered and ready at the table on arrival

OPTIONAL EXTRAS

Festive Bread & Olives for the Table — £6.95

House focaccia, whipped herb butter
and marinated olives

Pigs in Blankets for the Table — £7.95

Cranberry and mustard glaze

Mince Pie & Coffee — £4.95



*Available throughout the festive season.
Pre-order required for larger parties.*





CHRISTMAS BOOKING PACK

Bookings and completed pre-orders

events@landb-restaurants.co.uk

How to book

Complete the booking enquiry below and email it to our events team. Your booking is confirmed only when you receive written confirmation from The Harbour Inn and any deposit requested by the team has been received.

Please submit final guest numbers, menu choices and all allergy or dietary information by the deadline stated in your booking confirmation. Late changes are subject to availability.

Lead guest / organiser	
Company / group name	
Email address	
Telephone	
Preferred date	
Preferred arrival time	
Number of adults	
Number of children	
Two-course guests	
Three-course guests	
Accessibility requirements	
Special occasion / notes	

Booking notes

Menu availability is subject to confirmation. Please tell us about allergies when booking; although every care is taken, dishes are prepared in a kitchen that handles allergens. Supplements and drinks upgrades are charged in addition to the chosen set-menu price.



PRE-ORDER GUIDE

Enter one code per course on the guest order sheets. Leave Dessert blank for two-course guests choosing a starter and main. Clearly note every allergy or dietary requirement against the individual guest.

STARTERS	MAINS	DESSERTS
S1 Chicken Liver & Brandy Parfait S2 Smoked Salmon S3 Curried Parsnip & Sweet Potato Soup (vg, gfa) S4 Baked Camembert (v) +£3	M1 Roast Turkey M2 Roast Topside of Beef M3 Striploin of Beef +£6 M4 Pan-Roasted Hake (gf) M5 Mushroom, Chestnut & Cranberry Wellington (vg)	D1 Christmas Pudding (vga, gfa) D2 Sticky Toffee Pudding (v) D3 Chocolate & Orange Torte (vg, gf) D4 Kentish Apple Crumble (v) D5 British Cheese +£3

Upgrades and pre-ordered extras

Code	Selection	Price	Quantity
U1	Ultimate Festive Upgrade	£6.95 per person	
B1	Festive Bread & Olives for the Table	£6.95	
B2	Pigs in Blankets for the Table	£7.95	
B3	Mince Pie & Coffee	£4.95	
W1	Chapel Down Sparkling Wine - glass on arrival	£8.95 per person	
W2	Chapel Down Sparkling Wine - bottle	£44.95	
L1	Four-Pint Pitcher of Premium Lager	£24.95	

Group summary

2 courses		3 courses		Total guests	
Starter supplements		Main supplements		Dessert supplements	
Deposit paid		Balance due		Confirmed by	



GUEST PRE-ORDER SHEET

Booking name: _____ Date: _____ Time: _____

No.	Guest name	2/3 course	Starter code	Main code	Dessert code	U1?	Allergies / dietary requirements
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							

Return completed sheets to events@landb-restaurants.co.uk by the deadline in your booking confirmation.



GUEST PRE-ORDER SHEET

Booking name: _____ Date: _____ Time: _____

No.	Guest name	2/3 course	Starter code	Main code	Dessert code	U1?	Allergies / dietary requirements
15							
16							
17							
18							
19							
20							
21							
22							
23							
24							
25							
26							
27							
28							

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