

# Harbour Heights Hotel



## *Sunday 9th November Lunch Menu*

*Two courses £32 three courses £37*

### Starters

#### **Curried Spiced Pumpkin & Sweet Potato Velouté**

Toasted focaccia | basil oil

#### **Duo of Salmon**

Cucumber & apple tartar | sour cream | Focaccia crostini's

#### **Game Terrine**

Confit Onion | Celeriac | Heritage radishes

#### **Hass Avocado & Balsamic Baby Onion Caesar Salad**

Baby gem | black olive | lemon dressing | Shaved Parmesan

### Mains

#### **Roasted Bransgore Beef Striploin**

Roast potatoes | Panache of seasonal vegetables | Beef gravy | Yorkshire pudding

#### **Roasted Loin of Pork**

Roast potatoes | Panache of seasonal vegetables | braised red cabbage | Sunday jus

#### **Grilled Skate Wing**

Skin on Fries | sautéed green vegetables | mussel velouté

#### **Autumn Roasted Roots & Pearl Barley Risotto**

Vegan Feta Cheese | Crispy sage leaves | crispy Artichoke

### Desserts

#### **Lemon & Lime Tart**

Clotted cream | lime sherbet | freeze dried raspberries

#### **Cinnamon & Vanilla Cheesecake**

Fruits of the forest compote | Salted caramel ice cream

#### **Selection of Cheese**

Crackers | Grapes | Chutney | Celery

#### **Selection of Ice creams & Sorbets**

Please call 01202 707 272 to book a table or visit [www.fjbhotels.co.uk](http://www.fjbhotels.co.uk).

**Harbour Heights Hotel**, 73 Haven Road, Poole, BH13 7LW

Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering your food or drink.

We can provide an allergen chart for all of our dishes if required. Note an optional 10% service charge will be added to your bill, which will be shared with whole team.