



Christmas On The Harbourside

Book now!
Make the most of Christmas
christmas@no1harbourside.co.uk

2 course £21.50pp
3 course £25pp
Add a glass of fizz £2.50pp

FESTIVE MENU

NO.1 HARBOURSIDE

2 courses £21.50

3 courses £25

Sharing Starters

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

Bang Bang Mushrooms (VG, GF)

Lightly spiced tempura king oyster mushrooms with sweet & spicy bang bang sauce

Banderillas (VG, GF)

Skewers of pickled gherkins, olives & chillis

Add Festive Extras

£10 each for 4 people

Christmas Mac & Cheese

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

Served golden
& crispy
(VGO)

Pigs in Blankets

Buxton Butchers chipolatas wrapped in smoked streaky bacon (VO)

Choose your main

Add dessert for a 3 course meal

Main

All our burgers are served in a toasted Hobbs House Bakery bun. A gluten-free option is available. Vegan cheese available on request

Christmas Chicken Burger

KFC battered chicken breast, with smoked chipotle chilli & dark berry jam, double American cheese, crunchy winter slaw.

Tempeh Tidings Burger (V, VGO)

Soy-marinated tempeh, with smoked chipotle chilli & dark berry jam, double American cheese, crunchy winter slaw.

Festive Beef Burger

Double smashed 28-day aged Buxton Butchers beef patty & smoked streaky bacon, with mature cheddar, truffle & chestnut mayo, gem lettuce & pickles

Umami Burger (V, VGO)

Double smashed, umami seasoned mushroom patty, with mature cheddar, truffle & chestnut mayo, gem lettuce & pickles

Slow-Cooked Pork Burger

Pork & sage stuffing smashed patty generously topped with 18 hour slow-cooked pork, sticky molasses, fresh pomegranate, crispy onions, crunchy winter slaw & pickles

Hand-cut, skin-on, lightly seasoned fries & crunchy winter slaw for the whole table.

Dessert

Mince Pies With Brandy Butter (VGO)

Hobbs House Bakery mince pies with brand & vanilla whipped butter

Winterberry Eton Mess (V)

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

All dietaries can be catered for, please let us know on booking: GF - GLUTEN FREE / V - VEGETARIAN / VG - VEGAN / GFO - GLUTEN FREE OPTION / VO - VEGETARIAN OPTION / VGO - VEGAN OPTION