

2026 *Festive* Menu

2 course £30.50 3 course £36.75

~ Starters ~

SMOKED MACKEREL PÂTÉ

Citrus salad, sourdough

CELERIAC, PEAR & BLUE CHEESE SOUP

(V, GF)

HAM HOCK TERRINE

Rocket, piccalilli (GF)

~ Mains ~

BREAST OF TURKEY

Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, honey roast carrots & parsnips, mulled wine braised red cabbage, shaved brussels & chestnuts, red wine sauce

ROSEMARY & SAGE PORCHETTA

Buttery mashed potato, savoy, honey roast carrots, cider reduction (GF)

FILLET OF STONE BASS

Caper & sundried tomato crushed new potatoes, tenderstem, peas á la France, sauce vierge (GF)

CHIPOTLE SWEET POTATO AND BLACK BEAN STEW

Cheddar dumplings (V)

~ Desserts ~

CHRISTMAS PUDDING

Brandy Sauce (V)

SALTED CHOCOLATE DELICE

Coffee mousse, rum crème fraîche (V, GF)

BLACK FOREST CHOUX BUN

Chantilly cream, dark cherry chocolate (V)

AVAILABLE FROM

20th November until 19th December
Monday to Saturday: Noon until 8pm.

**TO MAKE A RESERVATION PLEASE ASK
RECEPTION, OR CALL THE HOTEL
ON 01503 262071**

A £10 non-refundable deposit per person
will be required upon booking.
All pre-orders are due 7 days
prior to your reservation
along with any dietary requests.

(V) Vegetarian

(GF) Gluten free

For any dietary requirements, please ask
our team as dishes may be adapted to suit





AS THE LIGHTS INSIDE THE HOTEL
& AROUND THE HARBOUR SPARKLE...
COME & JOIN US TO CELEBRATE
THE FESTIVE SEASON WITH
FRIENDS, FAMILY & COLLEAGUES

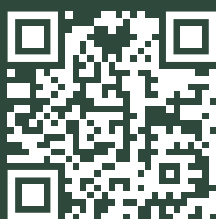
Festive Party Nights

Choose from Thursday 17th, Friday 18th or Saturday 19th December
for a night of festive feel-good fun.

Gather together, dress to impress, and join us
for a Christmas party to remember!

Tickets £52.50 per person

Stay the night, save the taxi fare home.
Book a room from just £50.00 per person
including a full Cornish Breakfast



Portbyhan
HOTEL

www.portbyhan.com

