

HARVEY NICHOLS

Est.1831

NEW YEAR'S EVE MENU

Three courses and a glass of Prosecco on arrival **£35 per person**

Goats' cheese bonbons, caramelised red onions, shallot and tarragon salad (v)

Crayfish scampi, tartare sauce, peas, dill

24-hour smoked brisket, barbecue glaze, winter slaw

Winter game cottage pie, rosemary bread crumbs, pickled red cabbage (+4)

Atlantic cod supreme, parsley mash, artichoke hearts, mussels marinière

Grilled halloumi, carrot hummus, spiced chickpeas, micro coriander (v)

Chicken breast, roasted cauliflower, masala sauce, kibbled onions

Yorkshire wagyu burger, Barber's vintage cheddar, ale-marinated onions, tomato relish (+8)

Griottine cherry Arctic roll, glazed chocolate mousse, lemon balm

Selection of cheese, homemade biscuits, cranberry and orange chutney

Braeburn apple Tarte Tatin, Calvados ice cream, spiced-apple marinated sultanas (v)

Miniature dessert selection (+5)

(v) denotes suitable for vegetarians (ve) suitable for vegans and vegetarians. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. A discretionary 10% service charge will be added to your bill.