

HARVEY NICHOLS

Est.1831

HOGMANAY MENU Tuesday 31 December 2019

Glazed Borders pork belly, apple sauce, crumbed black pudding

Harvey Nichols, Brut, Champagne NV

Home-cured Scottish salmon gravadlax, dill, tarragon mustard, crispy shallots,
caramelised satsuma purée, pickled Perthshire summer girolles

Harvey Nichols, Chablis Premier Cru, Burgundy, France

Scottish Borders beef fillet, braised shin and savoy cabbage, sweet potato,
maple piccolo parsnips, pumpkin purée

Harvey Nichols, Malbec, O. Fournier, Uco Valley, Argentina

Cranachan tart, Macallan sherry cask whisky crème anglaise, raspberry jelly, Scottish oat milk

Harvey Nichols, Sauternes, Chartreuse de Coutet, Chateau Coutet, Bordeaux, France

Selection of I. J. Mellis cheeses, oatcakes, quince, grapes

Harvey Nichols, Late Bottled Vintage Port

Coffee and Harvey Nichols chocolates

Should you have any food allergies or special dietary requirements, please inform us at the time of booking.
Please note that allergens are used on our premises. All prices inclusive of V.A.T.