

HARVEY NICHOLS

Est.1831

NEW YEARS EVE MENU

STARTERS

Roasted-butternut squash and miso soup, pumpkin seeds, feta (v)

Chicken liver parfait, cranberry and red onion relish, sourdough, rocket

Beetroot-cured salmon, charcoal-breaded salmon, heritage beetroot, lumpfish caviar

MAINS

Beef fillet, celeriac purée, potato fondant, celeriac crisp, pickled mushrooms, red wine jus

Sous vide herb chicken breast, carrot purée, braised red cabbage, spring onion,
mashed potatoes

Jerusalem artichoke risotto, smoked cheddar, thyme croutons (v)

Pan-fried stone bass, mussels, braised winter greens, bouillabaisse sauce

DESSERTS

Plum sponge cake, spiced crème anglaise, hazelnut brittle (v)

Dark chocolate mousse, aero chocolate, salted caramel, yoghurt sorbet

Cheese selection, sultana and apricot chutney, pickled celery, grapes

(v) 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 allergens are used in our kitchen. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.