

New Year's Day

MENU



2/3 Courses £24.⁹⁵/£29.⁹⁵



STARTERS

“Curried” salmon mousse
mango chutney, bhaji scraps, roti
Roast red pepper and sweet potato soup (v)
house breads, whipped butter
Mushrooms on toast (v)
garlic butter mushrooms, parsley, parmesan
Satay crispy beef
crispy beef, sticky rice, satay, peanut
Buffalo chicken meatballs
spring onion, buffalo sauce, sour cream

MAINS

Festive platter (£3.⁰⁰ supp)
roast turkey, beef and ham, stuffing, duck fat roast potatoes, pig in blanket, yorkshire pudding, gravy
Roast turkey breast
cranberry stuffing, duck fat roast potatoes, pig in blanket, gravy, yorkshire pudding
Roast beef
duck fat roast potatoes, yorkshire pudding, roasting gravy
Marmalade roasted ham
duck fat roast potatoes, stuffing, yorkshire pudding, gravy
Pan fried sea bass
risotto nero, parsley, parmesan
Roasted parsnip and fennel risotto (v)
orange, walnut and rocket
All mains are served with:
Cauliflower cheese (v), merlot and orange braised red cabbage (v),
honey and carraway glazed carrots (v), sage buttered greens and sprouts (v)

DESSERTS

Lemon curd cheesecake
vanilla mascarpone custard
Dark chocolate torte
raspberry mousse
Yogurt and mango panna cotta
honeycomb, mango salsa
Christmas pudding (v)
brandy caramel sauce, sour cranberries
Cheese plate (£2.⁰⁰ supp)
cheddar, brie, goat's and blue cheese, grapes, celery, chutney and biscuits

Harpurs
MELBOURNE

(VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.