

Harpur's
MELBOURNE

NEW YEAR'S DAY

M E N U

3 courses £34.⁹⁹

STARTERS

Ham hock & pistachio terrine

Herb salad, sourdough

Spiced sweet potato soup

House bread, toasted seeds (V)

Smoked mackerel parfait

New potato salad, taramasalata

Mushrooms & avocado on sourdough

Sautéed mushrooms, avocado purée, garlic, tarragon (VE)(GFO)

MAINS

Derbyshire turkey breast

Pork & cranberry stuffing, roast potato, cranberry sauce, pig in blanket, Yorkshire pudding, roasting gravy (GFO)

Festive platter (3.⁰⁰ SUPP)

Turkey, beef & pork with pork & cranberry stuffing, roast potatoes, Yorkshire pudding, roasting gravy (GFO)

Roast beef (2.⁰⁰ SUPP)

Roast potatoes, Yorkshire pudding, roasting gravy (GFO)

Glazed pork belly

Pork & cranberry stuffing, roast potatoes, Yorkshire pudding, roasting gravy (GFO)

Roasted squash risotto

Smoked squash, sumac, pickled fennel (VE)(GF)

Pan-fried sea bass

Crab pilaf, Thai green curry, lime yoghurt, puffed rice

All mains served with...

Roast chantenay carrots - lemon, thyme (VE)(GF)

Winter greens - Brussels sprouts, sage crumble (VE)(GF)

Cauliflower cheese - mature cheddar sauce

DESSERTS

Dark chocolate delice

Soaked cherries, pistachio (V)(GF)

Salted caramel panna cotta

Spiced ginger cake, poached pear

Christmas pudding

Brandy caramel, vanilla ice cream (VEO)

Selection of cheeses

Onion chutney, celery & biscuits

A discretionary service charge of 7.5% will be added to your bill. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (VEO) VEGAN OPTION AVAILABLE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.