

NEW YEAR'S EVE MENU

£45.00 PER PERSON

Don't forget to Pre-order Champagne for your midnight celebration

Moutard Brut Grand Cuvee NV £34.75

Laurent Perrier Rosé £62.00

Pol Roger Sir Winston Churchill 1988 £180.00

A LARGER SELECTION OF CHAMPAGNE IS AVAILABLE UPON REQUEST

Available to book from 6.00pm

Non-residents bar open until 1.00am

The Harrogate Grille would be delighted to assist if you have any special dietary needs or requirements. A non-discretionary 10% service charge applies to all tables of nine or more people. All prices are inclusive of VAT. This is a special menu and discounts do not apply.

(v) Determines vegetarian dishes. Full pre-payment is required at time of reservation.

CREAMED POTATO AND

LEEK SOUP (V)

Potato and lemon thyme dumplings

CORN-FED CHICKEN PRESSING

Celeriac coleslaw

CRUNCHY DUCK PIE

Spiced pumpkin, sticky vinegar,

Chinese broccoli

SHIN OF LONGHORN BEEF

Black Sheep Bitter, Yorkshire roots

52° SMOKED SALMON

Beetroot textures and temperatures

YOUNG CHICKEN TWO WAYS

Mushrooms, baby leeks

STEAMED WILD SEA BASS

Compressed cucumber, Avruga caviar, Champagne

LONGHORN BEEF WELLINGTON

Warm carrots, truffled butter

PARSNIP AND CINNAMON DUMPLINGS (V)

Roasted butternut squash

OAK SMOKED YORKSHIRE VENISON FILLET

Yorkshire spice, celeriac, confit potato

MANJARI CHOCOLATE TART

Salted butter ice cream

BAKED EGG CUSTARD "TART"

Boozy and sour cherries, sweet basil

STICKY PRUNE PUDDING

Earl Grey and orange mascarpone

COCONUT MOUSSE

Pistachio and mango

YORKSHIRE BLUE CHEESE

Fig and pear cigar