

HARVEY NICHOLS

Est.1831

£60 DINNER MENU

STARTERS

Super green detox salad, green tzatziki sauce (VE)

Golden beetroot waldorf slaw, goat's curd dressing (V)

Cured salmon, pickled cucumber, preserved lemon and avocado

Thai duck salad with vermicelli noodles

MAINS

Char tender stem broccoli and leek, borani esfenaj, mixed pulses and alfalfa sprouts (VE)

Salmon, coconut curry with chickpeas and spinach

Sea bass, Acili Ezme and herb salad

Lamb rump petit posi a la francaise

DESSERT

Salted caramel and chocolate fondant tart, honeycomb ice cream

Pistachio tiramisu

Rhubarb and vanilla Mille Feuille

Milk chocolate brownie, vanilla ice cream, salted caramel sauce (v)

£12 pp additional cheese course