

HARVEY NICHOLS

Est.1831

Event Menu Selector 1/1/1

STARTERS

Confit chicken and serrano ham roulade, honey mustard mayonnaise, pickled mushroom, red onion jam

Beetroot salmon gravadlax, compressed melon, salted cucumber, elderflower jelly

Duck rilette, smoked pistachio, fig chutney, black pepper creme fraiche, piccalilli

Beetroot carpaccio, goat's cheese, spring onions, chicory, walnuts, honey and truffle dressing (v)

Tomato and celeriac velouté, homemade focaccia, basil oil (ve)

Gin cured Salmon, lime puree, limoncello cream cheese, fennel carpaccio, gingerbread crumb

MAINS

Braised beef shin, barigoule stuffed flat cap mushroom, pancetta, garlic mash, sauce vierge

Slow roast borders pork belly, dauphinoise potatoes, apple and quince butter, café au lait

Baked Scottish salmon, leek and cheddar croquette, greens beans, pancetta, lemon beurre blanc

Roast cornfed chicken breast, boulangère potato, wild mushrooms, peppercorn sauce

Carrot and chervil risotto, honey-glazed baby carrot, spiced pistachios, feta cheese (v)

Roasted duck breast, Moroccan spiced vegetable couscous, tomato chutney, orange and cardamon dressing (£5 supplement)

Roasted lamb chump, caponata vegetables, rocket, olive mashed potatoes, rosemary jus (£5 supplement)

DESSERTS

Chocolate and salted caramel tart, maple pecans, chocolate soil, vanilla ice cream (v)

Strawberry cheesecake, macerated strawberries, white chocolate ice cream

Cranachan, raspberries, whisky oats, vanilla cream, raspberry coulis (v)

Valrhona chocolate cremeaux, caramel ganache, hazelnut praline, vanilla ice cream

OPTIONAL FOURTH CHEESE COURSE

I.J. Mellis cheese selection, chutney, Arran oatcakes, grapes

(v) suitable for vegetarians (ve) suitable for vegans.

Should you have any food allergies or special dietary requirements, please inform your waiter. Please note that allergens are used on our premises.
All prices inclusive of V.A.T. A discretionary 11.5% service charge will be added to your bill.