

HARVEY NICHOLS

Est.1831

GROUP SUMMER DINING 2023

STARTERS

Roasted plum tomato and fennel soup, chive oil, red onion marmalade, olive bread (ve)
Sulphur dioxide, gluten

Honeydew melon and Parma ham salad, Manchego, rocket, lime dressing
Milk, sulphur dioxide

Grilled focaccia, herb and lemon mascarpone, marinated tomato, pesto crumb (v)
Milk, nuts, gluten

MAINS

Glazed chicken thighs, pomegranate, quinoa salad, herb yoghurt
Milk, sulphur dioxide

Pan fried sea bream, crushed summer peas, warm tartare sauce, spiced straw potatoes
Fish, milk, gluten, sulphur dioxide

Miso marinated portobello mushrooms, teriyaki and sesame noodles (ve)
Sesame, soya, gluten, sulphur dioxide

DESSERTS

Strawberry cheesecake, pimms chantilly, merigue, strawberry ice cream
Egg, soya, milk, sulphur dioxide, gluten

Pistachio and limoncello panna cotta, biscotti
Gluten, milk, sulphur dioxide, soya, nuts

Ice cream and sorbet selection
Egg, milk, soya (all ice cream)

Dishes can be modified to remove allergens. Please ask your waiter for additional advice.

*(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*