

# HARVEY NICHOLS

Est.1831

## WINTER DINING MENU

3 courses with a choice of Absolut Spritz or Elyx's Sour £30

Add Espresso Martini £10

### STARTERS

Spiced lentil and butternut squash soup (ve)

Cured salmon, pickled cucumber, preserved lemon and avocado

Guinea fowl ballotine, pickled Giardiniera and mustard jus

### MAINS

Charred cabbage, mushroom and barley ragout, harissa yoghurt (ve)

Ocean trout, miso soup, winter greens

Duck breast, caramelised parsnip and fennel, hazelnut and orange jus

### DESSERT

Baked dark chocolate cheesecake, spiced chestnut Chantilly (v)

Sticky toffee pudding honeycomb ice cream (v)

Mango and passion fruit tart, coconut yoghurt, sesame tuile (ve)

### SIDES

Confit garlic mashed potato (v) 6

Brussels sprouts and cranberry hot sauce (ve) 6

Rocket salad, Parmesan, crispy shallot, balsamic 6

Skinny fries (v) 6



(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 so we cannot guarantee an allergen-free environment. Adults need around 2000 kcal a day.

All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill