

# HARVEY NICHOLS

Est.1831

## SAMPLE CORPORATE EVENT MENU

### CANAPÉS

#### VEGAN

*Kimchi fritters, coconut and lime yoghurt (ve)*

*Beetroot tart, mixed pulses and shallot (ve)*

#### VEGETARIAN

*Goat's cheese, pistachio, golden raisin log (v)*

*Vegetable gyoza, teriyaki sauce (v)*

#### SEAFOOD

*Smoked salmon, dill and cream cheese, cucumber, and caviar*

*Tempura prawns, chimichurri sauce*

#### MEAT

*Chicken skewers, Acili Ezme salsa*

*Lamb kofte, borani esfenaj yoghurt*

#### SWEEETS

*Chocolate and rose macaroon (v)*

*Pistachio and raspberry financiers (ve)*

*Lemon meringue pie (v)*

**£3.50 per bite**

#### BOWL FOOD/BIGGER BITES

*Beef burger, onion jam, cheddar cheese, Korean mayonnaise*

*Beyond burger, cheese, green tzatziki (ve)*

*Halloumi fries, honey and chilli (V)*

*BATTER FISH with chickpeas and spinach curry*

**£6.00 per bowl / burger**

# HARVEY NICHOLS

Est.1831

## DRINKS MENU

<i>Harvey Nichols Brut Champagne, NV</i>	£14.50/£72
<i>Moët &amp; Chandon Impérial Brut, NV</i>	£16/£89
<i>Veuve Cliquot Brut NV</i>	£135
<i>Perrier-Jouët Grand Brut NV</i>	£21.75/£120
<i>Bollinger Brut Special Cuvée NV</i>	£140
<i>Harvey Nichols Brut Rosé Champagne, NV</i>	£16.50/£79
<i>Harvey Nichols Prosecco</i>	£8/£40
<i>Peroni</i>	£6.50
<i>Harvey Nichols IPA</i>	£6
<i>Harvey Nichols Pale Ale</i>	£6
<i>Chenin Blanc, South Africa</i>	£9/£35
<i>Chablis, France</i>	£14/55
<i>Malbec, Argentina</i>	£11/£41
<i>Pinot Noir, New Zealand</i>	£13/£52
<i>Cotes De Provence Rosé, France</i>	£48
<i>Whispering Angel, France</i>	£16/£78
<i>Fabbri Bellini</i>	£18
<i>Porn Star Martini</i>	£19
<i>Moscow Mule</i>	£13
<i>Tom Collins</i>	£13
<i>Whisky Sour</i>	£13
<i>Tommy's Margarita</i>	£13
<i>Paloma</i>	£13
<i>Espresso Martini</i>	£13
<i>House Spirit and Mixer</i>	£12.95
<i>HN Still or Sparkling Water (750ml)</i>	£5
<i>Juice; Orange, Apple, Cranberry</i>	£5
<i>Coca-Cola or Diet Coke</i>	£4.00
<i>Non-alcoholic Sparkling Berry Mocktail</i>	£9.50
<i>Peroni Zero (0% ABV)</i>	£5.50