

HARVEY NICHOLS

Est.1831

SAMPLE FESTIVE MENU 2021

2 courses for 30

3 courses for 36

White onion and Parmesan soup, crispy onions, truffle chives, homemade onion seed focaccia (v)

Tiger prawn cocktail, Marie Rose sauce, gem lettuce

Chicken liver parfait, pear and golden raisin chutney, toasted brioche

Turkey roulade, stuffing, smoked mashed potatoes, maple-roasted brussels sprouts and pancetta, crispy polenta parsnips, cranberry sauce, roasted turkey gravy

Herb-crusted Scottish salmon, creamed mustard celeriac, roasted balsamic beetroot and red onion, dill sour cream

Roasted cauliflower, coconut yoghurt and tahini dressing, pomegranate, pine nuts, pickled red onions (ve)

Butterscotch pot, whipped crème fraîche, lime caramel (v)

Chocolate and peanut butter cremeaux, raspberry ripple ice cream

Christmas pudding, brandy custard

SIDES

Roasted baby potatoes 4.25

Brussels sprouts and pancetta 4.25

Sweet and sour red cabbage (ve) 4.25

Parmesan and truffle chips (v) 4.75

(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.