

HARVEY NICHOLS

Est.1831

SET MENU

Why not start with a glass of Louis Roederer Brut NV? 125ml 14.5

Exceptional Champagne by Louis Roederer, the producer of the world famous Cristal

3 courses 23

Starters 7

Mains 16

Desserts 6

Roast pumpkin, ginger and coconut soup, lime crème fraiche (v)

Devilleed kidneys, toasted brioche

Treacle cured salmon, fennel, apple and dill salad

Confit duck leg, butter roast cox's apple, savoy cabbage, cider jus

Potato, beetroot and apple gratin, curly kale, Cornish blue and walnut dressing (v)

Roast fillet of hake, champ mash, parsley sauce, crisp pancetta

Chocolate and hazelnut Paris – Brest (v)

Plum meringue, bay cream, poached plum (v)

Butternut set cream, stem ginger ice cream, honeycomb (v)

(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 service charge of 10% will be added to your bill.