

# HARVEY NICHOLS

Est.1831

## CHRISTMAS MENU

3 courses 33

Cured duck, winter slaw, pecorino, crisp parsnips, sweet soy sauce

Char mackerel, beetroot, buttermilk, herb cracker

Spinach and ricotta tortellini, chanterelle and mushroom broth (v)

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Mixed grain bowl, pumpkin, pickled red cabbage, melody of pulses (ve)

Turkey breast, hispi cabbage, burnt celeriac purée and stuffing

Sea bass, Jerusalem artichoke, shemeji, corn and pine nut beurre noisette

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### SIDES 3

Brussels sprouts, pumpkin, chestnut and cranberry dressing

Hispi cabbage and sumac

Chantenay carrots, sunflower seeds, tarragon butter

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Christmas pudding, brandy anglaise (v)

Vanilla panna cotta, poached quince and Champagne jelly

Pumpkin and white chocolate tart,  
candied pumpkin and cinnamon ice cream (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.

Wines may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent.

All prices are inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.