

HARVEY NICHOLS

Est.1831

WINTER MARKET MENU

Two courses & a cocktail **19**

Three courses & a cocktail **23**

Red-lentil and carrot soup, onion bhaji (v)

Seared mackerel, beetroot and horseradish relish, watercress

Lamb kofta, cucumber and yoghurt, pomegranate dressing

Confit guinea fowl leg, smoked potato and cabbage croquette, braised white-bean and leek dressing

Potato rosti, cavolo nero, roasted King Oyster mushroom, soft duck egg, lentil dressing (v)

Poached smoked haddock, potato purée, velouté sauce

Vanilla rice pudding, roasted pear, caramel sauce (v)

Orange jelly, pink grapefruit and Campari sorbet

Crème caramel, Marsala raisins, tuile biscuit (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 10% will be added to your bill. Please note that all beverages may contain sulphites