

HARVEY NICHOLS

Est.1831

SUSY ATKINS SPRING WINE DINNER

Four course menu 55

Vin D'Orange fizz on arrival

Pea mousse, goats curd, lemon dressing, pea shoot salad

Sauvignon de Touraine 2018, Fleur de Printemps, Loire, France

Crab and saffron tart

Dog Point Chardonnay 2016, New Zealand

Creedy carver duck breast, duck leg parcels, braised baby gem, spring vegetable broth

Meerlust Pinot Noir 2017, South Africa

Rhubarb jelly, poached rhubarb, set bay cream

HN Sauternes 2014, Bordeaux, France

(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