

HARVEY NICHOLS

Est.1831

SET MENU

3 courses 23

Starters 7

Mains 16

Desserts 6

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, cavalo nero, roast king oyster mushroom, soft duck egg, lentil dressing (v)

Poached smoked haddock, potato purée, velouté sauce

Vanilla rice pudding, butter roast pear, caramel sauce (v)

Orange jelly, pink grapefruit and Campari sorbet

Crème caramel, Marsala raisins, tuile (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