

# HARVEY NICHOLS

Est.1831

## VALENTINES MENU

Three courses and a glass of Harvey Nichols Rosé Champagne **45**

Three courses and a bottle of Harvey Nichols Rosé Champagne to share **60 per person**

### STARTERS

Spiced butternut squash soup (ve)

Chicken and rabbit terrine, roast onion

Lobster taco, caviar crème fraiche, shellfish dressing



### MAINS

Fillet of beef Rossini, spinach, jus

Butter curry monkfish tail, tenderstem broccoli, rice, flatbread

BBQ leek, truffle egg yolk, watercress, celeriac crisp and pickle, toasted yeast (v)



### DESSERTS

Salted caramel chocolate fondant, coffee ice cream (v)

Lemon and raspberry delice, white chocolate

Mango Pavlova, passion ripple ice cream (v)