

HARVEY NICHOLS

Est.1831

VALENTINES DINNER

Four course menu 50

Champagne and canapes on arrival

Smoked trout, potato pancake, sour cream, caviar

Quail with rose, pomegranate dressing

White onion risotto, charred shallot, black olive

Crisp oysters, pickled carrot and mouli, oyster mayonnaise

Roast fillet of plaice, beetroot, celeriac, apple salsa

Roast breast of Guinea fowl, Guinea fowl Kiev, pommes puree, green butter sauce

Crisp duck egg, Jerusalem artichoke dauphine, wild mushrooms

Chocolate, raspberry and pistachio choux

Rhubarb and ginger custard tart

White chocolate panna cotta, blood orange sorbet, white chocolate crumb

(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