

HARVEY NICHOLS

Est.1831

CHRISTMAS DINING MENU

2 courses 25, 3 courses 30

Availability: Monday to Saturday from 12pm to 8:30pm

COCKTAILS

Blooming Peach

Kettle One Vodka, lemon juice, Crème de
Pêche, white grape & apricot tonic

Bees Knees Martini

Tanqueray Gin, lime juice and acacia
honey. Garnished with a lime wedge

STARTERS

Mushroom pâté, pickled mushroom, cornichons, seeded sourdough (ve)

Smoked salmon terrine, Champagne jelly, crab salad

Cured duck and spinach salad, confit egg, parmigiana, pine nuts and bread crisps

MAINS

Mixed grain bowl, pickled swede and turnip, garlic mix mushroom, roasted tofu (ve)

Salmon, watercress purée, artichoke, vitelotte purple potatoes, salsify, lemon caper vinaigrette

Turkey breast, Brussels sprouts, cranberries and chestnut, white cabbage

DESSERTS

Christmas pudding, crème anglaise and red currants

Gingerbread amaretto chocolate tart, candied chestnuts (ve)

Spiced mince pie cheesecake, clementine's (gf)

SIDES

Parsnips, honey glazed, caraway seeds 5

Creamy polenta and chicken gravy 5

Mixed leaves, house dressing 6

Chunky chips (v) 5.5, *Sweet potato fries* (v) 6

(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 nuts are used in our kitchen. All prices include V.A.T.

A discretionary service charge of 13.5% will be added to your bill.