

HARVEY NICHOLS

Est.1831

VALENTINE'S DAY MENU

Four courses and a glass of Champagne for **55**

Carpaccio of organic Dexter beef, shallot cream, endive salad, Dijon dressing

Parsley soup, crisp duck tongue

Roast beetroot risotto, yoghurt, fennel, orange

Tempura or natural oysters, bloody Mary shot

Turbot, creamed leeks, white beans, Morteau sausage

Roast duck breast, crisp croquette, beetroot and apple pomme Anna, cider poached apples

Carrot and ginger pastilla, crisp chickpeas, black olive crumb, mint labneh

Rhubarb floating island

Chocolate palet d'or, blood orange sorbet

Lemon soufflé, raspberry sorbet