

HARVEY NICHOLS

Est.1831

MOTHER'S DAY MENU

STARTERS

French onion soup, gruyère cheese (v) (vegan option available)

Lamb shoulder fritter, wild garlic and mint mayonnaise, radishes

Trout, celeriac remoulade, garden peas cream, pea shoots

Chicken liver paté, blueberry compote, toasted brioche

MAINS

Sunday roast, a choice of chicken or beef, seasonal vegetables, Yorkshire pudding, roasted potatoes, carrot and swede, cauliflower cheese, beef gravy

Tomato and lentil curry, spinach, vegan herb yoghurt (ve)

Cheese and leek pie, seasonal vegetables, wholegrain mustard sauce (v)

Stone bass, squid ink pasta, lemon and dill beurré blanc, tomato salsa

SIDES

Spring green salad (v) 4

Chips or French fries (v) 4

Rocket salad, Parmesan 5

DESSERTS

Praline frozen parfait, brandy snap, chocolate glaze

Lemon tart, blueberries, meringue shard (v)

Baked Camembert, tomato chutney, croutons (based on two people) (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.