HARVEY NICHOLS

Est.1831

CHRISTMAS MENU 3 courses 33

STARTERS

Jerusalem artichoke soup, potato, confit duck, pear and walnut brioche roll Confit trout, garlic skordalia, cucumber, radish, seaweed, onion petals Seared pepper venison, sea buckthorn gel, pumpkin cigarette, pickled chestnut, juniper dressing

MAINS

Superfood salad bowl, cabbage salad, spicy courgette chutney, honey aubergine (ve) Salmon, watercress purée, artichoke, baby fennel, salsify, lemon caper vinaigrette Turkey breast, brussels sprouts, apricot and chestnut, hispi cabbage

DESSERT

Christmas pudding, crème Anglaise and red currant Gingerbread, amaretto chocolate tart, chestnuts (ve) Honey cake, crème fraîche mousse, clementine

SIDES

Sweet potato fries (ve) 5 Chips (ve) 4.5 Black garlic mash with gravy 5 Steamed broccoli (v) 4.5 Roasted cauliflower florets, tahini and pomegranate sauce (v) 5 Mac & cheese, parmesan crumble to share 7

(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. All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.