# HARVEY NICHOLS

## Est.1831

## GRAZING PLATES

Bakeri Baltzersen sourdough, Yorkshire butter, chilli cheese dip (v) **7.5**
CEREAL (WHEAT)/MILK/MUSTARD

Gordal olives **7**
FISH/NUTS (ALMOND)/SULPHITES

Ham hock hash brown bites, piccalilli mayonnaise **7.5**
CEREAL (WHEAT)/EGG/FISH/MILK/MUSTARD/SULPHITES

Crispy pork belly, teriyaki dip **7.5**
CEREAL (WHEAT)/EGG/FISH/SESAME/SOYA/SULPHITES

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## STARTERS

Fruit de mare, pickled vegetable salad, vadouvan dressing **15**
CELERY/CEREAL (WHEAT)/CRUSTACEAN/EGG/FISH/MILK/MOLUCUS/MUSTARD/SESAME/SOYA/SULPHITES

Duck breast, kimchi ketchup, spring onion pancake, duck leg and carrot salad, cashew mousse **15**
CEREAL (WHEAT)/CRUSTACEAN/EGG/FISH/MILK/NUTS (CASHEW)/SOYA/SULPHITES

Jerusalem artichoke mousse, lentils du puy, marinated beetroot, roasted artichoke, watercress (v) **13.5**
CEREAL (WHEAT)/MILK/SULPHITES

Cured salmon, apple and fennel salad, chilli crackers, turnip and dashi consommé **14**
CEREAL (WHEAT)/FISH/SOYA

Whipped goats cheese, cranberry, orange, broccoli, cucumber, pinenut crumb (v) **13**
CEREAL (WHEAT)/MILK

Carrot and cumin soup, harissa pulled chicken, pickled carrots, sourdough crumb, cumin oil **12.5**
CEREAL (WHEAT)/MILK/SULPHITES

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## MAINS

Roasted turkey breast, piccolo parsnip, turkey leg bon bon, cavolo nero, fondant potato, red wine jus **28**
CEREAL (WHEAT)/EGG/FISH/MILK/SULPHITES

Pan-fried sea bass, crushed potatoes, Jerusalem artichoke, samphire, fennel, shellfish thermidor sauce **27**
CRUSTACEAN/FISH/MILK/MUSTARD/SULPHITES

Roasted butternut squash, pappardelle pasta, sage, walnut, dukkha, smoked paprika, butternut squash and parmesan sauce (v) **23**
CEREAL (WHEAT)/EGG/MILK/NUTS (WALNUT)/SESAME/SULPHITES

Pan-fried halibut, mashed potato, spinach, bourguignonne sauce **32**
FISH/MILK/SULPHITES

Stone bass, braised leeks, potato rosti, confit fennel, bouillabaisse sauce **30**
EGG/FISH/MILK/SULPHITES

Braised ox cheek, crushed beef-fat roasted root vegetables, savoy cabbage, red wine jus **30**
CELERY/MILK/SULPHITES

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## SIDES

Skin-on hand-cut chips, aioli **6.5**
CEREAL (WHEAT)/EGG/FISH/MUSTARD/SULPHITES

Fries, truffle and parmesan mayonnaise **6.5**
CEREAL (WHEAT)/EGG/FISH/MILK/MUSTARD/SULPHITES

Honey-roasted Chantenay carrots, herb butter (v) **6.5**
MILK

Brussels sprouts, pancetta, chestnuts **6.5**
MILK

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies please inform your waiter. Please note that allergens are used on our premises and dishes cannot be altered on ordering to adhere to regulations. Beverages 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.

# CHRISTMAS DINING MENU

## THREE COURSES & SPRITZ FOR £48 PP

### GRAZING PLATES

Bakeri Baltzersen sourdough, Yorkshire butter, chilli cheese dip (v) **7.5**
CEREAL (WHEAT)/MILK/MUSTARD

Gordal olives **7**
FISH/NUTS (ALMOND)/SULPHITES

Ham hock hash brown bites, piccalilli mayonnaise **7.5**
CEREAL (WHEAT)/EGG/FISH/MILK/MUSTARD/SULPHITES

Crispy pork belly, teriyaki dip **7.5**
CEREAL (WHEAT)/EGG/FISH/SESAME/SOYA/SULPHITES

### STARTERS

Cured salmon, apple and fennel salad, chilli crackers, turnip and dashi consommé
CEREAL (WHEAT)/FISH/SOYA

Whipped goats cheese, cranberry, orange, broccoli, cucumber, pinenut crumb (v)
CEREAL (WHEAT)/MILK

Carrot and cumin soup, harissa pulled chicken, pickled carrots, sourdough crumb, cumin oil
CEREAL (WHEAT)/MILK/SULPHITES

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### MAINS

Roasted turkey breast, piccolo parsnip, turkey leg bon bon, cavolo nero, fondant potato, red wine jus
CEREAL (WHEAT)/EGG/FISH/MILK/SULPHITES

Pan-fried sea bass, crushed potatoes, Jerusalem artichoke, samphire, fennel, shellfish thermidor sauce
CRUSTACEAN/FISH/MILK/MUSTARD/SULPHITES

Roasted butternut squash, pappardelle pasta, sage, walnut, dukkha, smoked paprika, butternut squash and parmesan sauce (v)
CEREAL (WHEAT)/EGG/MILK/NUTS (WALNUT)/SESAME/SULPHITES

### SIDES

Skin-on hand-cut chips, aioli **6.5**
CEREAL (WHEAT)/EGG/FISH/MUSTARD/SULPHITES

Fries, truffle and parmesan mayonnaise **6.5**
CEREAL (WHEAT)/EGG/FISH/MILK/MUSTARD/SULPHITES

Honey-roasted Chantenay carrots, herb butter (v) **6.5**
MILK

Brussels sprouts, pancetta, chestnuts **6.5**
MILK

### DESSERTS

Christmas pudding, rum anglaise (v)
CEREAL (WHEAT)/EGG/MILK/NUTS (TREENUTS)/SULPHITES

Vanilla panna cotta, mulled pear, lemon curd, crispy panettone cake
CEREAL (WHEAT)/EGG/MILK/SULPHITES

Dark chocolate ganache, florentine, orange, pistachio, praline feuilletine, yoghurt sorbet (v)
CEREAL (WHEAT)/EGG/MILK/NUTS (ALMOND/HAZELNUT/PISTACHIO)/SOYA/SULPHITES

Selection of three cheeses from our supplier Cryer & Stott, crackers, chutney (v) **+2**
CELERY/CEREAL (BARLEY/RYE/WHEAT)/MILK/MUSTARD/SULPHITES

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