

HARVEY NICHOLS

Est.1831

CHRISTMAS MENU

3 courses £30

Cheese course £5

Parsnip soup, roasted hazelnuts and crisp pancetta (v)

Golden Cross panna cotta, celeriac, apple and endive, honey and black pepper dressing

Sugar cured venison, fennel, orange and pomegranate

Seared and beetroot cured salmon, blinis, horseradish cream, confit lemon

Slow cooked belly pork, Savoy cabbage, morcilla croquettes, pickled quince

Roast breast of guinea fowl, glazed wing, pumpkin and Parmesan gratin, wild mushrooms, buttered sprout tops

Seared fillet of brill, buttered cucumber, wakame seaweed, braised baby gem, wasabi velouté

Open ravioli, butternut squash, ricotta, king oyster mushrooms, sage pangrattato

Tunworth cheese, spiced elderberries, pickled pears, crisp toast

Second Floor lemon meringue

Mulled wine jelly, orange and cardamom panna cotta, fig cookies, orange curd, pistachio praline

Palet d'or, seared tangerine and tangerine sorbet

Harvey Nichols Christmas pudding, dark rum sauce

Should you have any food allergies or special dietary requirements, please inform your waiter
A discretionary 10% service charge will be added to all bills.