

HARVEY NICHOLS

Est.1831

SAMPLE CHRISTMAS EVENT MENU

CANAPÉS

VEGAN

Mushroom and black truffle 'sausage' roll with black garlic mayonnaise' (ve)

Green courgette kofta, curry and coconut yoghurt (ve)

Pumpkin, sage, chestnut sausage roll, tomato and chill jam (ve)

VEGETARIAN

Wild mushroom risotto cake, quince aioli (v)

Baked goat's cheese and spinach tart, onion jam (v)

Goat's cheese, cranberry, walnut truffle (v)

SEAFOOD

Crayfish tartare, cucumber, prawn cracker

Teriyaki smoked salmon, nori sushi rice and wasabi mayo

Smoked salmon, dill and cream cheese, cucumber and caviar

MEAT

Chorizo sausage roll, chipotle mayonnaise

Harissa lamb skewer, saffron and lime yoghurt

Chicken ballotine, chestnut mushroom duxelles

Turkey and lemongrass meatball and gravy

SWEETS

Dark-chocolate and orange truffle (ve)

Pistachio and seasonal fruit financiers, mascarpone cream

Banoffee meringue pie

Mince Pie (v)

Orange and almond cake (v)

£3.50 per bite

(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 13.5% will be added to your bill. Please note that all beverages may contain sulphites.

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MINI BURGERS/FISH AND CHIPS

Beef burger, confit onion, cheddar cheese, BBQ sauce brioche bun

Oat crusted fish burger, lemon and dill tzatziki

Beyond burger, beetroot relish, vegan cheese, mayonnaise (ve)

Turkey burger, camembert, cranberry jam

Fish and seaweed salted chips, tartare sauce

£6.00 per mini burger or mini fish and chips

DRINKS MENU

<i>Harvey Nichols Brut Champagne, NV</i>	<i>£14.50/£72</i>
<i>Moët & Chandon Impérial Brut, NV</i>	<i>£16/£82</i>
<i>Harvey Nichols Brut Rosé Champagne, NV</i>	<i>£16.50/£79</i>
<i>Harvey Nichols Prosecco</i>	<i>£8/£40</i>
<i>Peroni</i>	<i>£6.50</i>
<i>Meantime Pale Ale</i>	<i>£5</i>
<i>Asahi Super Dry</i>	<i>£6</i>
<i>Pecorino, Offida, Italy</i>	<i>£8.50/£36</i>
<i>Sauvignon Blanc, New Zealand</i>	<i>£42</i>
<i>Malbec, Argentina</i>	<i>£10.50/£41</i>
<i>Pinot Noir, New Zealand</i>	<i>£12.50/£52</i>
<i>Cotes De Provence Rosé, France</i>	<i>£48</i>
<i>Whispering Angel, France</i>	<i>£18.50/£74</i>
<i>Fabbri Bellini</i>	<i>£18</i>
<i>Porn Star Martini</i>	<i>£20</i>
<i>Moscow Mule</i>	<i>£16</i>
<i>Tom Collins</i>	<i>£16</i>
<i>Whisky Sour</i>	<i>£16</i>
<i>Tommy's Margarita</i>	<i>£16</i>
<i>Paloma</i>	<i>£16</i>
<i>Espresso Martini</i>	<i>£16</i>
<i>House Spirit and Mixer</i>	<i>£12.95</i>
<i>HN Still or Sparkling Water (750ml)</i>	<i>£5</i>
<i>Juice; Orange, Apple, Cranberry</i>	<i>£4.50</i>
<i>Coca-Cola or Diet Coke</i>	<i>£4.00</i>
<i>Non-alcoholic Sparkling Berry Mocktail</i>	<i>£9.50</i>
<i>Peroni Zero (0% ABV)</i>	<i>£5.50</i>

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