

HARVEY NICHOLS

Est.1831



VALENTINE'S MENU

4 courses and a glass of HN Champagne

£55 per person

Add matched wines for £30 per person

Amuse Bouche

Italian wedding soup, garlic bread

Potted hot-smoked salmon, potato salad, watercress pesto, pickled shallots

Mediterranean vegetable sharing platter (ve)

Pan-fried cod, potato pavé, Champagne and chive velouté, hispi cabbage, salmon caviar

Five spicer-roasted duck breast, orange, shallot and rocket, morello cherry compote

Roasted cauliflower, tahini and coconut yoghurt, pomegranate, pine nuts, rocket (ve)

Passion fruit cheesecake, white chocolate and mint ganache, tropical fruit salad (v)

Chocolate cremeaux, poached pear, basil crumble

I.J. Mellis cheese selection, chutney, oatcakes

(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 11.5% service charge will be added to your bill.