

# HARVEY NICHOLS

Est.1831

## SAMPLE FESTIVE MENU 2023

3 courses for 38

*Join us for dinner (reservations from 5pm), any evening until 10th December  
for our early bird offer: three courses for 33 per person.*

Mushroom and fennel velouté, artichoke cream, roasted chestnuts (v)

Slow roasted borders pork belly, Szechuan and honey glaze,  
celeriac and apple remoulade, burnt blood orange purée

Baked red onion and goats cheese tart, caramelised plum, pomegranate, rocket (v)

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Bacon wrapped turkey roulade, stuffing, garlic mashed potato, sage butter, chipolatas,  
brussels sprouts, cranberry jam, peppercorn sauce

Pan-fried Scottish salmon, hazelnut and herb crust, savoy cabbage, fried potatoes,  
calvados and saffron butter sauce

Roasted butternut with cumin, paprika and chilli, piperade, camembert, rocket (v)

Scottish borders 8oz sirloin steak, flat mushroom, slow roasted tomato, chips, rocket, bearnaise  
**(+8 supplement)**

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HN Christmas pudding, brandy butter sauce, red currants (v)

Pear slice, port syrup, hazelnut praline, pear sorbet(v)

Chocolate parfait, brandy poached plum, orange crumble

### SIDES

Honey roasted parsnips (v) 5

Sweet potato, beetroot, yoghurt (v) 5

Mulled red cabbage (ve) 5

Parmesan chips, truffle mayonnaise (v) 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 11.5% service charge will be added to your bill.