## HARVEY NICHOLS

Est. 1831

OPERA NORTH MENU<br>Wednesday 22 nd November

## STARTER

Cured salmon, beetroot, apple, horseradish, hazelnut Egg/Fish/Mustard/Nuts (Hazelnuts)

## MAIN

Pan fried Yorkshire chicken breast, cavolo nero, wild mushroom and chicken thigh arancini, truffle sauce Celery/Cereal (Wheat)/Egg/Milk/Sulphites

## DESSERT

Orange posset, brownie chunks, passion fruit cream Cereal (Wheat)/Egg/Milk/Soya

## HARVEY NICHOLS

Est. 1831

OPERA NORTH VEGETARIAN MENU Wednesday 22 nd November

## STARTER

Whipped cream cheese, celeriac, pear, walnuts, chilli dressing
Celery/Milk/Nuts (Walnuts)/Sulphites

## MAIN

Pan fried halloumi, cavolo nero, butternut squash and herb arancini, tomato sauce

Cereal (Wheat)/Egg/Milk

## DESSERT

Orange posset, brownie chunks, passion fruit cream Cereal (Wheat)/Egg/Milk/Soya

## HARVEY NICHOLS

Est. 1831

OPERA NORTH VEGAN MENU<br>Wednesday 22 nd November

## STARTER

Whipped cream cheese, celeriac, pear, walnuts, chilli dressing
Celery/Milk/Nuts (Walnuts)/Sulphites

## MAIN

Linguine pasta, tomato sauce, wild mushrooms, spinach, feta, parsley pangrattato, garlic oil

Cereal (Wheatl/Soya

## DESSERT

Chocolate mousse, passion fruit, hazelnut, orange ice cream
Nuts (Hazelnut)/Soya

## HARVEY NICHOLS

Est. 1831

# OPERA NORTH DRINKS PAIRING MENU Wednesday 22 nd November 

## Additional drinks pairing, £35 per person

Enjoy a hand-picked selection of three wines served with each course, and a seasonal cocktail to finish.

125 ml Domaine Christophe Mittnacht, Alsace Pinot Gris

125ml Cloudy Bay, Pinot Noir

Billecart-Salmon Demi-Sec Champagne NV

Autumn Espresso Martini<br>Ketel one vodka, frangelico, cinnamon syrup, illy espresso

