# HARVEY NICHOLS 

Est. 1831

## VALENTINE'S DINING MENU

## FIVE COURSES INCLUDING SHARING SNACKS, COFFEE AND CHOCOLATES £65 PER PERSON

## A selection of sharing snacks

## STARTERS

Ceviche of salmon, grapefruit, dill crème fraiche, chili, baby gem lettuce, capers
Fish/Milk
Jerusalem artichoke velouté, smoked duck breast, parsley oil, artichoke crisps
Celery/Milk/Mustard
Butternut squash mousse, crispy potato, fennel seed dukkha, beetroot, feta (v) Cereal (Wheat)/Milk/Seasame/Sulphites

Seared hand dived scallops, shelfish risotto, fennel, samphire +5
Celery/Crustacean/Milk/Molluscs/Mustard/Sulphites

## MAINS

Roasted rump of lamb, braised shoulder of lamb, black olive mashed potato, roasted red pepper, purple sprouting broccoli, whipped goats cheese, rosemary jus Celery/Milk/Sulphites

Tandoori roasted cod loin, avocado, coriander rice, tandoori sauce Fisk/Milk/Mustard/Nuts (Almond)

Harissa marinated halloumi, quinoa and kale salad, pomegranate, macadamia nuts, coriander yoghurt (v) Milk/Nuts (Macadamia)/Sulphites

Beef fillet, beef fat confit potatoes, braised ox cheek, smoked carrots, spinach, red wine jus +8

Celery/Milk/Sulphites

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## DESSERTS

Whipped milk chocolate ganache, Amarena cherries, yoghurt sorbet, oats, puffed rice (v) Cereal (Oats)/Milk/Soya

> Rum and vanilla poached pineapple, coconut iced parfait, yuzu meringue,
> Amaretti cheesecake mousse (V)
> Cereal/ Wheat//Egg/Milk/Mustard/Nuts Almond//Soya/Sulphites

Rhubarb and custard mille-feuille, rhubarb salad (v)
Cereal (Wheat)/Egg/Milk/Nuts (Almond)/Sulphites
Selection of cheese from our supplier Cryer and Stott, crackers, chutney (v) +3
Celery/Cereal (Barley, Wheat, Rye)/Milk/Mustard/Sulphites

Coffee and chocolates to finish

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## VALENTINE'S DRINKS PAIRING MENU

## Additional drinks pairing, £35 per person

Enjoy our hand-picked selection of drinks to perfectly accompany each course.

## HN Champagne (125ml)

Domaine Andre Dezat Sancerre Rose (125ml) or

Harvey Nichols Chablis Premier Cru (125ml)

Finca San Martin Rioja Crianza (125ml)

Pedro Ximenez Triangle Sherry (75ml)
or
Royal Tokaji Late Harvest (75ml)

