

HARVEY NICHOLS

Est.1831

SAMPLE CATHEDRAL MENU

STARTERS

Salmon "3 ways" hot smoked, cold smoked, confit, crème fraiche, sorrel
Black tiger prawn, tomato and chilli jam, avocado, sour cream, watercress and sesame salad
Slow cooked duck pate, spiced plums, orange and endive salad, green peppercorn dressing
Chicken and thyme croquettes, celeriac and truffle purée, shallot fondue
Burrata, tomato chutney, sun blushed tomatoes, basil (v)
Falafel, babaganoush, roasted pickled peppers, tahini dressing (v)
Chorizo arrancini, pickled grapes, goat's cheese, tarragon

MAINS

Roasted chicken coq au vin, sticky red cabbage, chestnut mushrooms, baby onions, creamy mash
Cheshire lamb rump, carrot hummus, spiced chickpeas, tagine purée
Beef fillet, artichoke hearts, roasted garlic potato puree, spring greens, red wine sauce
Stone bass, crushed new potatoes, shallots, kale, orange bbq sauce
Atlantic cod supreme, charred baby gem lettuce, chive butter milk, fennel and celeriac
Sweet potato gnocchi, pickled walnuts, Blacksticks blue, celery salsa (v)
Mushroom wellington, seasonal vegetables, herb butter (v)

DESSERTS

Blackberry gin and tonic, rice Conde, blackberry, gin jelly, white chocolate truffle, tonic marshmallow
Banana and toffee, banana jelly, dark chocolate and toffee mousse, pulled caramel, banana bread
Chocolate delicie "rocky road", honeycomb, smoked hazelnuts, Maldon salt
Baked camembert, breads, apricot and ale chutney
Selection of Cheese, Quince, Celery, Harvey Nichols Chutney, Water biscuits
Assortment of England, Eton Mess, Summer Pudding, Sherry & Trifle
Manchester Honey Bee, Pistachio Baklava, Honeycomb Mousse, Honey Doughnuts

(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.

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CANAPÉS

MEAT

Vietnamese beef skewers, mango salsa
Buttermilk chicken sliders, sweet chilli sauce
Chicken and oyster mushroom spring rolls, Sriracha sauce
Antipasti skewers
Cajun chicken skewers, mint and coriander yoghurt
Pulled pork arancini, spicy tomato dip
Josper-grilled beef sliders, cheese, bacon, pickles
Lamb kofta, flat bread, tzatziki, pomegranate
Duck liver parfait, orange segment
Burrata and pastrami bruschetta, basil oil

FISH

Smoked haddock fish cakes, curried crème fraîche
Herb-seared tuna, aubergine pickle
Mini fish and chips
Pan-fried scallops, beetroot puree, spring onion, cashew powder
Blackened Cajun salmon, flat bread, chilli, mint and coriander yoghurt
Lobster mac and cheese, dill and bacon crumbs
Smoked salmon, cucumber, whipped goat's cheese, dill
Prawns, Marie Rose sauce, guacamole

VEGETARIAN

Halloumi, chilli yoghurt, pomegranate
Fig, honey, mint, feta tartlet
Falafel sliders, mint yoghurt, zhug dressing
Sesame summer rolls, roasted peanut sauce
Antipasti skewers
Polenta, olive tapenade, cherry tomato
Wild mushroom tartlets, béarnaise sauce
Mac and cheese croquette, red cabbage ketchup
Avocado bruschetta, cherry tomato

DESSERT

Coconut rice pudding condé, mango, pineapple, coconut (v)
Peanut butter choc ice, salted caramel
Raspberry and pistachio macaroon (v)
Black forest roulade, Griottine cherries
White chocolate, strawberry and Champagne tea cake
Victoria sandwich, strawberry compote (v)
Vanilla cream cheese, port-roasted fig, Hobnob biscuits (v)
Pear and ginger Bakewell tart (v)
Caramel custard tart, toasted pecan nuts

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