

HARVEY NICHOLS

Est.1831

CORPORATE DINING MENU

STARTER'S MEAT

Slow-cooked duck pâté, spiced plum, orange and endive salad, green peppercorn dressing 7

Pressed ham hock, piccalilli, tempura cauliflower, pickled onion 7

Chicken and thyme croquettes, celeriac and truffle purée, shallot fondue 6

Antipasti platter, artisan bread, pickles, olive oil, balsamic vinegar 9

Beef carpaccio, pickled ginger, shitake mushrooms, radish, coriander dressing 9

Steamed duck buns, hoisin sauce, pickled vegetable 7

Chorizo, watercress and potato salad, sherry vinaigrette 6



STARTER'S FISH

Teriyaki tuna, Japanese pickles, pak choi 8

Hot-smoked mackerel pâté, potato and citrus salad, green beans, herbs 7

King prawns, tomato and chilli jam, crème fraîche, avocado, sesame watercress salad 8

Confit salmon belly, hot-smoked salmon pâté, smoked salmon, Keta caviar, cream cheese, sorrel 9

Smoked haddock fishcake, spinach, sour cream, chives 7



STARTER'S VEGETARIAN

Beetroot and goat's cheese tart, pickled walnuts, truffle honey 7

Smoked tomato soup, Parmesan, Thai basil, balsamic vinegar 5

Warm mushroom and artichoke salad, tarragon vinaigrette, sourdough croutons 7

Roasted aubergine, tahini yoghurt, pomegranate molasses, coriander pesto 6

Blacksticks Blue croquette, mulled-poached pears, sticky red onions, pea shoots 6

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MEAT MAIN COURSES

- Fillet of Cheshire beef, roasted garlic mash, artichokes, spinach, red wine sauce 28
Roasted chicken coq au vin, sticky red cabbage, chestnut mushrooms, baby onions 16
Lamb rump, hot pot potatoes, chantenay carrots, peas, mint 18
Duck breast, savoy cabbage, Griottine cherries, potato purée, cumin jus 18
Poussin, caramelised apple, celeriac, sauce épices 15
Rolled pork belly, romesco sauce, hazelnut salsa, seasonal greens 16
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FISH MAIN COURSE

- Stone bass, salsa verde, pak choi, crispy new potatoes 18
Loch Duart salmon, garlic-crushed potatoes, roasted shallots, orange BBQ sauce, kale 16
Cod supreme, Jersey Royal potato, baby globe artichoke, Swiss chard, sauce Grenoble 17
Tuna niçoise salad, quail's egg, niçoise olives, olive oil 14
Smoked-haddock kedgeree, soft-poached duck egg, peas, chilli, coriander 14
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VEGETABLE MAIN COURSE

- Ricotta, mozzarella and nutmeg cannelloni, tomato salsa, Swiss chard 13
Sweet potato gnocchi, Greek yoghurt, charred spring onions, broad beans 12
Falafel, baba ganoush, roasted peppers, coriander, tahini 12
Celeriac risotto, truffle vinegar, pecorino, crispy leeks, poached egg 14
Mushroom wellington, seasonal vegetables, herb butter 14
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DESSERTS

- Assortment of chocolate delice, pot au chocolat, chocolate artichoke roll 10
Assortment of Eton mess, summer pudding, Sherry trifle 8
Manchester honey bee, pistachio baklava, honeycomb mousse, honey doughnuts 8
Lemon tart, meringue, basil ice cream 7
Gingerbread panna cotta, poached pear, ginger cake 6
Vanilla cream cheese, Port-roasted fig, Hobnob biscuit 7
Strawberry, rice condé, Harvey Nichols Prosecco, chocolate truffle 6
Selection of cheese, quince, celery, water biscuits 9
Pineapple ravioli, fresh berries, seasonal sorbet 6