

HARVEY NICHOLS

LEEDS

Corporate menu packages 1

Option 1

Leek and potato veloutè, smoked haddock brandade

-0-

Roasted chicken breast, cauliflower cheese risotto, caramelised red onion, toasted almonds

-0-

Sticky toffee pudding, pecan caramel sauce, vanilla ice cream

Option 2

Wild mushroom veloutè, tarragon doughnuts, crème fraiche

-0-

Roasted cod fillet, chunky chips, crushed peas, spiced tomato relish, curry scraps

-0-

Glazed lemon tart, raspberry sorbet

Option 3

Pressing of chicken, cauliflower cheese beignet, parley and lemon oil

-0-

Braised lamb, aubergine and cashew tagine

-0-

Warm chocolate brownie, salted caramel sauce, vanilla ice cream

HARVEY NICHOLS

LEEDS

Corporate menu packages 2

Option 1

Inverawe smoked salmon, herb cream cheese, dill powder, and brown bread croutes

-0-

Roasted rump of lamb, rosemary roasted new potatoes, Provençale vegetables, and mint jus

-0-

Bakewell tart, vanilla ice cream

Option 2

Honey grilled goat's cheese, waldorf salad

-0-

Pan fried salmon, spinach, baked new potatoes, baked fennel, and herb veloutè

-0-

Dark chocolate and olive oil tart, yoghurt sorbet, raspberries

Option 3

Salmon and cod fish cake, poached egg, watercress

-0-

Roasted chicken breast, dauphinoise potato, wild mushrooms, savoy cabbage, red wine jus

-0-

St Clements cheesecake, honeycomb, orange sorbet