

HARVEY NICHOLS
LEEDS
Corporate Dining Menu

Meat starters

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

Confit duck leg ballotine, mascarpone whipped polenta, plum jam

Poached chicken breast, compressed celeriac, parmesan, cured egg yolk

Braised pork belly, pickled vegetables, teriyaki dressing

Ham hock terrine, green bean and walnut salad, piccalilli dressing

Fish starters

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

Gin cured salmon, horseradish potato salad, charred spring onions

Leek and potato veloutè, smoked haddock brandade

Salmon and cod fish cake, poached egg, watercress

Smoked mackerel mousse, cucumber, pickled beetroot, muesli croutes

Vegetarian starters

Wild mushroom veloutè, tarragon doughnuts, crème fraiche

Truffle butternut squash tart, kale, dukkha

Whipped goats cheese, apple, beetroot, toasted oats

Pan fried halloumi, panzanella salad

Honey grilled goat's cheese, waldorf salad

Meat mains

Roasted rump of lamb, rosemary roasted new potatoes, Provençale vegetables, mint jus
Roasted chicken breast, cauliflower cheese risotto, caramelised red onion, toasted almonds
Charred medallions of pork fillet, aubergine and cashew tagine
Roasted fillet of beef, dauphinoise potato, mushroom puree, savoy cabbage, red wine jus
Gressingham duck breast, confit duck leg hash, pak choi, baked celeriac

Fish mains

Pan fried fillet of plaice, sautéed potatoes, broccoli, and caper lemon parsley dressing
Roasted cod fillet, chunky chips, crushed peas, spiced tomato relish, curry scraps
Pan fried salmon, spinach, celeriac remoulade, crispy kale, champagne and caviar sauce
Pan fried sea bream, spaghetti of vegetables, parmentier potatoes, salsa verde
Roasted halibut loin, baked fennel, crab potato cake, roasted leek puree, lemon oil

Vegetarian mains

Cumin roasted carrot, quinoa, coriander Greek yoghurt, curry oil
Beurre noisette roasted butternut squash, goat's cheese, toasted pine nuts, shredded kimchi
Pea falafel, sun-blushed tomato, peas, broad beans, rocket, red pepper coulis
Tomato and basil tart fine, artichoke and green bean salad, black olive dressing
Miso and honey roasted aubergine, white bean, feta and mint salad

Desserts

Passion fruit posset, orange jelly, hazelnut meringue, chocolate powder

Dark chocolate and olive oil tart, yoghurt sorbet, raspberries

Vanilla poached pear, lemon curd, gingerbread ice cream

Bakewell tart, vanilla ice cream

Glazed lemon tart, raspberry sorbet

Strawberry iced parfait, balsamic marinated strawberries, black pepper shortbread

Warm chocolate brownie, salted caramel ice cream, malt ice cream

Elderflower and strawberry panna cotta, basil and strawberry salad, crunchy oats

Orange and Amaretti cheesecake, honeycomb, vanilla mascarpone

Sticky toffee pudding, pecan caramel sauce, vanilla ice cream