



THE HARCOURT

Amuse Bouche

A single, bite-sized hors d'oeuvre

Starters

Atlantic Sea Bream Poke

Ginger, sesame seeds, chilli, spring onions, coriander cress

Reindeer Carpaccio

Lingonberry, sorrel, pickled swede

Coal Charred Warm Green Asparagus

Chestnut mushroom cream, quail eggs, malt

Main courses

Duck Breast

Potato cake with confit duck, cabbage, figs

Line Caught Cod

Buckwheat potato pancake, samphire, kale, cardamom

Potato and Sage Dumplings

Delica pumpkin, wild mushrooms, scorched lettuce

Grass Fed Rib-Eye

Béarnaise, triple cooked chips

Desserts

Blueberry Cheesecake

Pistachio cream

Vanilla Panna Cotta

Shortbread, clementines, meringue

Selection of European Cheeses

Quince jelly, crispy bread