



The HARCOURT

£40 Autumn Event Menu

Amuse Bouche

A single, bite-sized hors d'oeuvre

Starter

Ham hock terrine, piccalilli, sourdough
Pickled herrings, beetroot and apple salad, hard boiled egg
Organic duck egg, smoked paprika mayonnaise, straw potato

Mains

Roast Partridge, braised red cabbage, gratin dauphinois
Pan fried sea bass, green beans, beurre blanc
Wild mushroom risotto, chives

Dessert

Plum and almond tart, crème fraiche
Chocolate mousse, cherries

Please peruse, and choose, one selection from each course per person. For parties of 10 or more, selections need to be made in advance of your booking.