



# *The* HARCOURT

## **£50 Autumn Event Menu**

### **Amuse Bouche**

A single, bite-sized hors d'oeuvre

### **Starter**

Gravadlax, Swedish mustard, cucumber relish  
Baby artichoke, piquillo pepper, tapenade salad  
Classic steak tartare, sourdough

### **Mains**

Roast cod, Delica pumpkin, mussels and red thai curry veloute  
Rib eye steak, triple cooked chips, sauce béarnaise, watercress and horseradish salad  
Duck breast, pommes dauphine, black cabbage, cherries  
Roast parsnips, wild mushrooms, kale, chestnut mushroom cream

### **Dessert**

Buttermilk panna cotta, roast pear  
Chocolate mousse, hazelnut praline  
Cheese plate, crackers

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.