



The HARCOURT

Christmas Day

£95

Sélection of Mise En Bouche

Starter

Heritage Beetroot Salad

Pear, Walnut & Goat Cheese

Salmon Gravavlax

Potato Salad, Pickled Cucumber & Rye Bread

Hand Dived Scallops

Jerusalem Artichoke & Granny Smith Apple Dressing

Confit Goose Leg

Celeriac Purée & Celery Cres

Main

Wild Mushroom Risotto

Parmesan Crust & Truffle Oil

Black Ink Tagliatelle

Lobster & American sauce

Loin of Red Deer

Hasselback Potato, Cèpes & Red Wine Jus

Slow Cooked Turkey

Roast Potato, Stuffing, Brussel Sprouts, Cranberry Jam & Gravy

Dessert

Sherry and Clementine Trifle

Christmas Pudding

Akvavit Custard

Chocolate Tartlet

Candied Orange & Hazelnut Chantilly

Selection of European Cheese Plate, Chutney & Crispy Bread





The HARCOURT

Festive Set Menu

£40 for 3 courses

Starters

Marinated Heritage Beetroot

pink lade apple & walnut

Traditional Salmon Gravavlax

pickled cucumber, Swedish mustard
& potato salad

Duck Liver Parfait

hazelnut, cornichon & sourdough toast

Mains

Spinach & Potato Gnocchi

roasted squash & blue cheese sauce

Roasted Cod

braised leek, mussels & beurre blanc

Traditional Nordic Roasted Ham

braised red cabbage, new potatoes & gravy

Desserts

Red Wine Poached Pear

cinnamon ice cream & spiced red wine syrup

Christmas Pudding

Akvavit Custard

Chocolate Mousse

candy orange & creme Chantilly





The HARCOURT

Festive Set Menu

£50 for 3 courses

Starters

Radicchio Salad

roasted cauliflower, orange dressing
& chive

Hand Dived Scallops

parsnips & Granny Smith apple dressing

Confit Goose Leg

celeriac puree & charcoal grilled celery

Mains

Wild Mushroom Risotto

truffle oil

Monkfish

roasted fennel & coral sauce

Roasted Turkey Breast

duck fat potatoes, Brussel sprout, stuffing,
cranberry jam & gravy

Desserts

Sherry Trifle

seasonal berry

Christmas Pudding

Akvavit Custard

Chocolate Mousse

candy orange & creme Chantilly





The HARCOURT

Festive Set Menu

£60 for 3 courses

Starters

Heritage Beetroot Salad

apple, walnut & goats curd

Gravadlax

potato salad & pickled cucumber

Hand Dived Scallops

parsnip & granny smith apple dressing

Confit Goose Leg

celeriac puree & celery cress

Mains

Wild Mushroom Risotto

truffle oil

Monkfish

grilled Jerusalem artichoke & coral sauce

Slow Cooked Turkey Breast

roast potatoes, stuffing, buttered greens, cranberry compote & jus

48 Aged Rib-Eye Steak

potato gratin & peppercorn sauce

Desserts

Sherry Trifle

seasonal berry

Christmas Pudding

Akvavit Custard

Chocolate Mousse

candy orange & creme Chantilly

