

The HARCOURT

Set Menu

£40 per person

please choose one item per course for each guest

Starters

Duckliver Parfait

onion chutney and sourdough toast

Pickled Herring

marinated beetroot, dill and horseradish cream

Main Courses

48-day aged Onglet Steak

triple cooked chips, peppercorn sauce

Pan-Fried Cod

roast cauliflower and saffron cream

Celeriac Risotto

cream of chestnut mushroom and chives

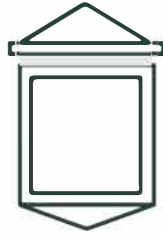
Desserts

Red Wine Poached

comice pear, red wine syrup

Dark Chocolate Marquise

pecan praline & chantilly



The HARCOURT

Set Menu

£50 per person

Please choose one item per course for each guest

Starters

Red Deer Carpaccio

consommé and red vein sorrel

Prawn Toast Skagen

salmon roe and frisée leaves

Smoked Jerusalem Artichoke

grilled leek and watercress salad

Main Courses

Roast Duck Breast

turnips top and delica pumpkin

Pan-Fried cod

roast cauliflower, mussels and saffron sauce

Celeriac Risotto

cream of chestnut mushroom and chive

Desserts

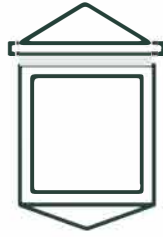
Red Wine Poached

comice pear, cinnamon syrup

Sherry & Clementine Trifle

Dark Chocolate Marquise

pecan praline & Chantilly



The HARCOURT

Set Menu

£60 per person

Please choose one item per course for each

Starters

Hand cut Steak Tartare
dripping sourdough toast

Prawns Toast Skagen
salmon roe and frisée leaves

Baked Scallops
herb crust and bacon sauce

Smoked Jerusalem Artichoke
grilled leek and watercress salad

Main Courses

48 Day Aged Rib-Eye Steak
triple cooked chips and peppercorn sauce

Loin of Red Deer
Hasselback potatoes, creamed wild mushrooms and lingonberry jam

Roast Monkfish
cauliflower and saffron sauce

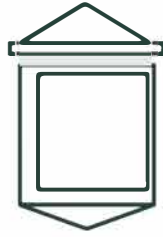
Celeriac Risotto
cream of chestnut mushroom and chives

Desserts

Sherry & Clementine Trifle

Dark Chocolate Marquise
pecan praline and Chantilly

Cheese selection served with crispy rye bread and chutney



The HARCOURT

Canapés Menu

6 canapés £18

10 canapés £30

Vegetarian

Soup of the Day (vg)

Creamed Mushroom Tartelette (v)

Lemon & Thyme Arancini (v)

Grilled Artichoke & Roasted Pepper (vg)

Fish

Gravadlax on Rye with Dill

Prawn Toast Skagen

Mini Fish Cake, Lemon Mayonnaise

Pickled Herring on New Potato & Dill Sour Cream

Meat

Seared Beef with Chilli Sauce

Confit Duck Croquette

Mini Venison Sausage Roll with Lingonberry Jam Spiced

Lamb Scotch Quail Egg

Dessert

Nordic Berry Eton Mess (vg)

Chocolate Cake with Peach Chantilly



The HARCOURT

Bowl Food

(we recommend 2-3 bowls per guest)

Green Thai Chicken Curry £8

butternut squash, courgette & rice

Green Thai Vegetarian Curry £6

butternut squash, courgette & rice

Wild Mushroom Risotto £8 truffle oil

(v)

Penne Pasta 'Arrabiata' (vg) £6

Fish & Chips £6

tartare sauce

Caponatina £6

aubergine, courgette, olive, caper & tomato sauce

Triple Cooked Chips £5

Swedish Meatballs £6

mashed potato & brandy sauce