

# *The* HARCOURT

## *Set Menu*

£40 per person

please choose one item per course for each guest

### Starters

#### **Salmon Gravdlax**

pickled cucumber, Swedish mustard & rye bread

#### **Pig's Head Croquette**

celeriac slaw

#### **Marinated Beetroot**

broad beans & pickled red onion

### Main Courses

#### **Roast Duck Breast**

green bean & orange with Madeira jus

#### **Roast Crusted Cod**

chestnut mushroom & dill creamed sauce

#### **Lentil Cake**

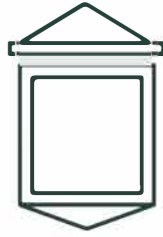
spring vegetables, pea shoot and herbs

### Desserts

#### **Rhubarb & Ginger Stem Mess**

#### **Dark Chocolate Marquise**

strawberry and Chantilly



# *The* HARCOURT

## *Set Menu*

£50 per person

Please choose one item per course for each guest

### Starters

#### **Hand Cut Steak Tartare**

beef dripping toast

#### **Salmon Gravdax**

pickled cucumber, Swedish mustard & rye bread

#### **Marinated Beetroot**

confit lemon, broad beans & Cornish leaves

### Main Courses

#### **Hereford Onglet Steak**

triple cooked chips and peppercorn sauce

#### **Bake Crusted Cod**

prawns, grilled hispi cabbage and dill creamed sauce

#### **Lentil Cake**

spring vegetables, pea shoot and herbs

### Desserts

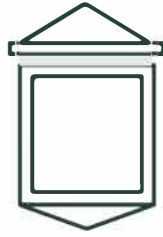
#### **Rhubarb & Stem-Ginger Mess**

#### **Sticky Toffee Pudding**

vanilla ice cream

#### **Dark Chocolate Marquise**

strawberry and Chantilly



# *The* HARCOURT

## *Set Menu*

£60 per person

Please choose one item per course for each

### Starters

**Hand cut Steak Tartare**  
dripping sourdough toast

**Salmon Gravdax**  
pickled cucumber, Swedish mustard and rye bread

**Baked Scallops**  
herb crust, bacon & creamed sauce

**Marinated Beetroot**  
confit lemon, broad beans and Cornish leaves

### 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**  
prawns, grilled hispi cabbage and coral sauce

**Lentil Cake**  
spring vegetables, pea shoot and herbs

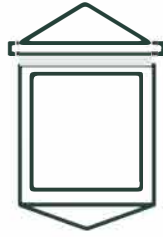
### Desserts

**Rhubarb & Stem-Ginger Mess**

**Sticky Toffee Pudding**  
vanilla ice cream

**Dark Chocolate Marquise**  
strawberry and Chantilly

**Cheese Selection Served with Crispy Rye Bread and Chutney**



# *The* HARCOURT

## *Canapés Menu*

6 canapés £18

10 canapés £30

### **Meat**

Seared Beef with Chilli Sauce

Confit Duck Croquette

Mini Venison Sausage Roll with Lingonberry Jam

Spiced Lamb Scotch Quail Egg

### **Fish**

Gravadlax on Rye with Dill

Prawn Toast Skagen

Mini Fish Cake, Lemon Mayonnaise

Pickled Herring on New Potato & Dill Sour Cream

### **Vegetarian**

Soup of the Day (vg)

Creamed Mushroom Tartelette (v)

Lemon & Thyme Arancini (v)

Grilled Artichoke & Roasted Pepper (vg)

### **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

### **Fish & Chips £6**

tartare sauce

### **Wild Mushroom Risotto £8**

truffle oil (v)

### **Penne Pasta 'Arrabiata' (vg) £6**

### **Caponatina £6**

aubergine, courgette, olive, caper & tomato sauce

### **Swedish Meatballs £6**

mashed potato & brandy sauce

### **Triple Cooked Chips £5**