



The HARCOURT

Set Menu

£40 per person

please choose one item per course for each guest

STARTERS

Sea Trout Gravavlax

mustard, endive & cucumber pickle

Pork Hock and Ham Terrine

house chutney & brioche

Charcoal Roast Vegetables (vg)

Provençal herb oil, tomato & black olive

MAINS

Roast Duck Breast

duck fat potato rosti, sour cherry compote & wilted greens

Roast Cod

olive oil mash, red pepper relish & gremolata

Broad Bean and Puy Lentil Falafel (vg)

hummus, flatbread & spiced aubergine

DESSERTS

Blackberry & Bramley apple crumble

vanilla ice cream

Dark Chocolate Mousse

candied orange, crème fraîche



The HARCOURT

Set Menu

£50 per person

please choose one item per course for each guest

STARTERS

Sea Trout Gravavlax

mustard, endive & cucumber pickle

Duck Terrine

onion marmalade, brioche & watercress

Charcoal Roast Vegetables (vg)

Provençal herb oil, tomato & black olive

MAINS

Charcoal Grilled Ribeye Steak

duck fat potato rosti, baby gem & parsley butter

Grilled Sea Bass

fennel, new potato & red pepper relish

Broad Bean and Puy Lentil Falafel (vg)

hummus, flatbread & spiced aubergine

DESSERTS

Blackberry & Bramley apple crumble

vanilla ice cream

Dark Chocolate Mousse

candied orange, crème fraîche

Sticky Toffee Pudding

vanilla ice cream



The HARCOURT

Set Menu

£60 per person

please choose one item per course for each guest

STARTERS

Sea Trout Gravavlax

mustard, shrimp mayonnaise, endive & cucumber pickle

Duck Terrine

onion marmalade, duck liver pate toast, onion marmelade & watercress

Charcoal Roast Vegetables (v)

goat's cheese, Provençal herb oil, tomato & black olive

Sea Bream Crudo

salmon roe, ginger, chilli, lime & pickled mushrooms

MAINS

Charcoal Grilled Ribeye Steak

duck fat potato rosti, baby gem & parsley butter

BBQ Venison

bacon Hasselback potato, red cabbage and apple slaw & cranberry sauce

Roast Sea Bass

fennel, new potato, saffron sauce, red pepper relish

Broad Bean and Puy Lentil Falafel (vg)

hummus, flatbread & spiced aubergine

DESSERTS

Blackberry & Bramley apple crumble

vanilla ice cream

Dark Chocolate Mousse

candied orange, crème fraîche

Sticky Toffee Pudding

vanilla ice cream



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BOWL FOOD

Venison ragu and pasta £9

Swedish meatballs, mashed potato and mustard sauce £6

Indonesian style satay skewers, *chicken or beef* £3 each (minimum order 10)

Malaysian chicken curry, *chilli cucumber pickle and basmati rice* £8

Fish goujons and chips, *lemon mayonnaise* £6

Pissaladière Niçoise £6

Moroccan vegetable tagine, *harissa and couscous* £7 *vg*

Ratatouille, *black olive and charcoal grilled flat bread* £7.5 *vg*

Malaysian vegetarian curry, *chilli cucumber pickle and basmati rice* £8 *vg*

Triple cooked chips £6



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CANAPÉS

6 canapés for £18
10 canapés for £30

Venison kofta, *mango chutney*

Seared beef, *sweet soy and chilli*

Ham hock terrine on sourdough, *house chutney*

Pickled herring, *new potatoes, beetroot and horseradish*

Sea trout gravadlax on rye, *mustard, cucumber and dill*

Toast skagen, *lemon mayonnaise*

Mushroom tart, *parmesan and chives*

Lemon and thyme arancini

Whipped goat's cheese, *focaccia and black olive*

Chicken or tofu *vg* satay skewers

Charcoal roasted vegetable skewers, *herb and chilli oil vg*

Lentil and broad bean falafel, *hummus and cumin vg*

Orange cake and lemon curd

Chocolate truffle (with or without rum) (Can be vegan)