

# HARVEY NICHOLS

Est.1831

## CORPORATE BUFFET LUNCH MENU

£35 per person

### *Sandwiches*

*Chicken, tarragon salad, wholemeal bread*  
*Grilled Mediterranean vegetables, feta turmeric bread*  
*Cucumber and dill cream cheese white bread*  
*Sun dried tomato, hummus, wholemeal bread*

### *Savoury bites*

*Egg salad rolls, brioche*

### *Salads*

*Caesar salad*  
*Garden salad*

### *Selection of cake slices*

*Greek yogurt and chocolate marble cake*  
*Carrot cake*  
*Glazed cherry cake*

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. Wines may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill. Please note that all beverages may contain sulphites.

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## SAMPLE CORPORATE EVENT MENU

### CANAPÉS

#### VEGAN

*Beetroot and yoghurt tart, mixed pulses and feta (ve)*

*Mushroom sausage roll, truffle mayonnaise (ve)*

#### VEGETARIAN

*Green courgette kofta, Lime and coconut yoghurt (v)*

*Vegetable gyoza, sweet chilli sauce (v)*

#### SEAFOOD

*Tempura prawns, Marie rose sauce*

*Smoked salmon, dill and cream cheese, cucumber, and caviar*

#### MEAT

*Chicken skewers, dill pickled hot sauce*

*Chorizo sausage roll, braai sauce*

#### SWEETS

*Dark chocolate and orange truffle (ve)*

*Lemon meringue pie*

*Chocolate and chestnut profiterole*

**£3.50 per bite**

#### BOWL FOOD/BIGGER BITES

*Beef burger, onion jam, cheddar cheese, truffle mayonnaise*

*Beyond burger, beetroot and dill, pickled cucumber (ve)*

*Seasonal risotto, crumb vegan feta cheese (ve)*

*Truffle mac and cheese (v)*

*Fish n chips with katsu curry sauce*

**£6.00 per bowl / burger**

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## DRINKS MENU

<i>Harvey Nichols Brut Champagne, NV</i>	£14.50/£72
<i>Moët &amp; Chandon Impérial Brut, NV</i>	£16/£89
<i>Veuve Cliquot Brut NV</i>	£135
<i>Perrier-Jouët Grand Brut NV</i>	£120
<i>Bollinger Brut Special Cuvée NV</i>	£140
<i>Harvey Nichols Brut Rosé Champagne, NV</i>	£16.50/£79
<i>Harvey Nichols Prosecco</i>	£8/£40
<i>Peroni</i>	£6.50
<i>Harvey Nichols IPA</i>	£6
<i>Harvey Nichols Pale Ale</i>	£6
<i>Pecorino, Offida, Italy</i>	£9.50/£38
<i>Sauvignon Blanc, New Zealand</i>	£42
<i>Malbec, Argentina</i>	£11/£41
<i>Pinot Noir, New Zealand</i>	£13/£52
<i>Cotes De Provence Rosé, France</i>	£48
<i>Whispering Angel, France</i>	£16/£78
<i>Fabbri Bellini</i>	£18
<i>Porn Star Martini</i>	£19
<i>Moscow Mule</i>	£13
<i>Tom Collins</i>	£13
<i>Whisky Sour</i>	£13
<i>Tommy's Margarita</i>	£13
<i>Paloma</i>	£13
<i>Espresso Martini</i>	£13
<i>House Spirit and Mixer</i>	£12.95
<i>HN Still or Sparkling Water (750ml)</i>	£5
<i>Juice; Orange, Apple, Cranberry</i>	£5
<i>Coca-Cola or Diet Coke</i>	£4.00
<i>Non-alcoholic Sparkling Berry Mocktail</i>	£9.50
<i>Peroni Zero (0% ABV)</i>	£5.50

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## £50 SET MENU

### STARTERS

*Super green detox salad, green tzatziki sauce (VE)*

*Cured salmon, pickled cucumber, preserved lemon and avocado*

*Thai duck salad with vermicelli noodles*

### MAINS

*Char tender stem broccoli and leek, borani esfenaj, mixed pulses and alfalfa sprouts (VE)*

*Salmon, coconut curry with chickpeas and spinach*

*Lamb rump petit posi a la francaise*

### DESSERT

*Salted caramel and chocolate fondant tart, honeycomb ice cream*

*Pistachio tiramisu*

*Rhubarb and vanilla Mille Feuille*

*£12 pp additional cheese course*