

A La Carte

Starters

*Warm potatoes and truffle salad with
roasted Scottish scallop and balsamic dressing
(supplement £4)*

*Terrine of duck and duck liver foie gras with ginger,
Chinese spices served with a frisée salad and herbs*

Hot consommé of quail and herbs with toasted brioche

Main Courses

*Oven roast monkfish on the bone served with
lemon and herb crushed potatoes, jus of crab and guinea fowl*

*Pan-roast farm pigeon served with sautéed new potatoes
with sea salt and herbs, jus infused with sherry vinegar*

*Pan-fried fillet of Scottish beef with truffle mash potatoes,
wild mushrooms and bordelaise sauce
(supplement £4)*

Desserts

*Spiced crème brûlée served with a 'Savoie biscuit' and a mixed fruits coulis
Roasted pineapple with light ginger syrup served with almond milk ice-cream*

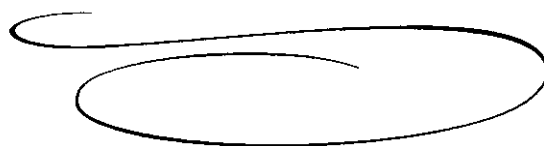
Cheeses

*Selection of farmhouse cheeses with
mixed fruits chutney and biscuits*

Coffee, espresso or cappuccino, served with a selection of petits fours £3.20

Two Courses £33.95

Three Courses £39.95



HARVEYS RESTAURANT

& WINE CELLARS

£30.00 Set Menu

Starters

Fillet of salmon pan-roasted on a bed of creamed leeks and served with a crab and poultry jus

or

Salad of sliced melon spiralled with fresh orange segments and crisp parma ham served with a hazelnut dressing

Main Courses

Breast of maize fed chicken with risotto of herbs and a smoked bacon jus

or

Paupiette of seafood baked in puff pastry served with a light langoustine cream sauce

Desserts

Rich almond cake served with apple confit and calvados sauce

or

Blueberry clafoutis in its own coulis with crème fraîche

Coffee and petits fours

For bookings of over 25 people we ask that you please choose one master menu

Prices include service and VAT

HARVEYS RESTAURANT

& WINE CELLARS

£36.00 Set Menu

Starters

A terrine of duck with pistachio served with red onion marmalade and a salad with crisp bacon

or

Fillet of cod with chinese cabbage complemented by a cream sauce infused with star anise

Main Courses

Roast rack of lamb served with creamed potato and spinach complemented by a sauce infused with rosemary

or

Roast breast of guinea fowl with crushed potatoes and wild mushrooms with a light herb jus

Desserts

Dark chocolate marquise served with a passion fruit and orange syrup

or

Soup of strawberry flavoured with orange blossom and crème fraîche

Coffee and petits fours

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HARVEYS RESTAURANT

& WINE CELLARS

£42.00 Set Menu

Starters

Fillet of halibut with a Provençal herb crust served with a light sauce with crab and braised fennel

or

Cream of watercress soup with sautéed langoustine

Main Courses

Roasted fillet of sea bass with candied tomatoes and spinach complemented by balsamic vinegar and olive dressing

or

Medallions of beef fillet with a red wine sauce served on a bed of creamed potatoes and spinach

Desserts

Hot vanilla and raspberry soufflé with berries sorbet in a crisp tuile basket

or

Spiced crème brûlée with biscuit de Savoie and seasonal coulis

Coffee and petits fours

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Prices include service and VAT

HARVEYS RESTAURANT

& WINE CELLARS

£48.00 Set Menu

Hot leek and potato soup with crispy duck

or

Ragout of scallop and crab served with vegetable spaghetti and a light spicy sauce infused with herbs

Carpaccio of beef served with bean and mushroom salad with basil oil

or

Chilled gazpacho soup with olive oil

Fillet of turbot with celeriac purée complemented by a crab sauce with parsley tempura

or

Medallion of Roe deer served with a wild mushroom risotto, glazed shallots and the jus of venison

A course of British and French farmhouse cheeses

Fine crust apple tart served with a vanilla sauce topped with Chantilly

or

Hot chocolate soufflé served with passion fruit ice cream

Coffee and petits fours

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