

The HARCOURT

Amuse Bouche

A single, bite-sized hors d'oeuvre

Starters

Toast Skågen

Shrimp, salmon roe

Nordic Reindeer Carpaccio

Lingonberry & sorrel

Heritage Tomato & Buffalo Mozzarella

Aged pomegranate, extra virgin olive oil

Main Courses

Roast Line Caught Cod

Puy lentils, squid and salsa verde

Lamb Rump

Creamed flageolets, rosemary and garlic

Grass Fed Rib-Eye

Béarnaise sauce, triple cooked chips

Jerusalem Artichokes

*Wild mushrooms, wilted kale and chestnut
mushroom cream*

Desserts

Spiced Date Sponge

Caramel Sauce & Vanilla Ice Cream

Chocolate Marquise
Cherries in kirsch