

The HARCOURT

Amuse Bouche

A single, bite-sized hors d'oeuvre

Starters

Scottish Scallop Carpaccio

Citrus, lemon sorrel

Hand Cut Steak Tartare

Toasted sourdough

Heritage Tomato & Buffalo Mozzarella Salad

Aged pomegranate, extra virgin olive oil

Main Courses

Nordic Reindeer

Smashed swede, wild mushrooms, lingonberry

Roast Monkfish

Grilled aubergine and courgette, sauce vierge

Duck Breast

Confit potato, green beans, orange jus

Wild Mushroom Risotto

With truffle oil

Desserts

Chocolate marquise

Cherries in kirsch

Pannacotta

Brunost & hazelnuts

Spiced Date Sponge

Caramel sauce & vanilla ice cream

Cheese Course

Selection of European & Scandinavian Cheeses

Quince jelly, crispy bread