

Provenance is important to us - we nurture
long-term relationships with suppliers across Britain to ensure we have the finest seasonal ingredients

- Jason Atherton


## FESTIVE SET MENU

Two courses for $£ 32$

## Three courses for £42

DILL OR NO DILL Gin, cucumber juice, lemon, dill, elderflower, smoked salt

## STARTERS

PARSNIP AND APPLE SOUP, chestnuts, onion crumb CHICKEN, FOIE GRAS AND PHEASANT TERRINE, pickles GIN-CURED SALMON, pear Eo apple salad

## MAINS

ROAST TURKEY, olive oil mash potato, carrots, Brussels sprouts, chestnuts
FISH AND LOBSTER PIE
PUMPKIN RISOTTO, braised mushrooms, orange reduction

## DESSERTS

CHOCOLATE FONDANT, Christmas pudding ice cream
ECCLES CAKE, Stilton cheese

If you have any food allergies, special dietary requirements or additional requests,
please speak to a member of our team before placing your order.
A discretionary service charge of $12.5 \%$ will be added to your bill. Of this, $97 \%$ is paid to our restaurant and kitchen staff, with the remainder used to cover card fees, bank charges and other direct costs; Harrods will make no profit from this charge. VAT is charged at the applicable rate. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.

