

POLLEN
STREET
SOCIAL



Little
SOCIAL



CITY SOCIAL

BERNERS
TAVERN



HARRODS
SOCIAL

BY JASON ATHERTON





FESTIVE MENU

Three courses for **£55**

SNACKS

SOURDOUGH BREAD, CULTURED BUTTER **6**

PEPPERCORN SQUID **10**

VINCINI OLIVES **6**

CONFIT POTATO, OSCIETRA CAVIAR **10 EACH**

STARTERS

LONDON GIN CURED SALMON, *fennel, apple gel, salmon mousse*

CAULIFLOWER SOUP, *chestnut puree, winter truffle*

GAME AND DUCK LIVER TERRINE, *carrot, pear puree, toasted brioche*

MAINS

BRONZE TURKEY BALLOTINE, *chicken fat mash, root veg, red wine & cranberry jus*

GIGHA HALIBUT, *cauliflower, leek, champagne velouté*

WILD MUSHROOM RISOTTO, *aged parmesan, winter truffle*

HERITAGE BREED RIBEYE, *salad, fries, bearnaise* **£15 SUPPLEMENT**

SIDES **6 EACH**

SKIN ON FRIES

SIDE SALAD

SEASONAL VEGETABLES

POMME PURÉE

DESSERTS

CINNAMON CRÈME BRÛLÉE, *sable crumb, pear sorbet*

STICKY TOFFEE PUDDING, *vanilla ice cream, butterscotch sauce*

VALRHONA CHOCOLATE TART **82%**, *milk ice cream*

HARRODS CHEESE SELECTION, *pear chutney, crackers* **£7 SUPPLEMENT**

TEA, COFFEE & MINCE PIES **6**

Adults need around 2000kcal a day.

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, all of which is paid to our restaurant and kitchen staff. VAT is charged at the applicable rate. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.