

Christmas Afternoon Tea

Inspired by our exciting partnership with *The World of Tim Burton* exhibition at the Design Museum, step into a whimsical wonderland of indulgent sweet treats and savoury bites, alongside afternoon tea classics.

£50 per person or £60 with a glass of HN Champagne

Sweet

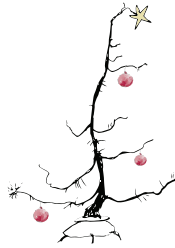
Christmas bauble with zesty orange sponge, blood orange curd crèmeux, Christmas pudding mousse.

Tea & biscuits teapot with Harvey Nichols Breakfast Tea mousse, tea gel on a biscuit base.

Candy cane peppermint macaron (GF).

White chocolate cinnamon gingerbread bonbon.

Homemade plain scones Cornish clotted cream (V), homemade strawberry jam (V).



Snacks

Pigeon and blackberry pie, purple potato

Celeriac and cardamom soup, mushroom, truffle cracker

Goat's cheese mousse, black treacle, Marmite, grissini

Finger Sandwiches

Chicken, curry mayonnaise on turmeric bread.

Roast beef, truffle cheese, horseradish, on charcoal bread.

St Ewe egg mayonnaise sandwich on white bread (V).

Smoked salmon, cream cheese, lemon and chives on
malted wholemeal bread.

Portland crab with crab ketchup in a brioche roll.

All dishes served with a choice of Harvey Nichols loose leaf tea
or coffee.

(GF) gluten free (V) vegetarian