



Harrods  
CHRISTMAS 2019

THE TOP  
100

Meet the gastro STARS of the  
WORLD-FAMOUS Food Halls



Glenfiddich  
GRAND  
CRU

100% Malted Barley, Pot Still, Distilled  
and Bottled in Scotland, February 1, 2015

SINGLE MALT SCOTCH WHISKY  
CUVÉE CASK FINISH

AGED 23 YEARS

50% alc/vol (100 proof) 750 ml e

Glenfiddich®

CELEBRATE THE  
**OCCASION**

FINE WINES & SPIRITS, LOWER GROUND FLOOR

SKILFULLY CRAFTED. ENJOY RESPONSIBLY.

#Glenfiddich  
#CelebrateTheOccasion





# FROM THE HEART OF OUR ESTATE

THE MACALLAN ESTATE

MADE USING ESTATE-GROWN BARLEY,  
CAREFULLY FARMED IN OUR VERY OWN FIELDS  
ON THE BANKS OF THE RIVER SPEY.

[drinkaware.co.uk](http://drinkaware.co.uk)

Please savour responsibly  
Fine Wines & Spirits, Lower Ground Floor



*The* MACALLAN



It's easy to get sidetracked on a visit to our FOOD HALLS, with fresh produce that is so vibrant and varied, teas and coffees that smell so heavenly, and a captivating collection of confectionery. But try to stay focused – it's *CHRISTMAS* after all, and there's no better time to go in search of something special for yourself or the FOODIE in your life.

Here is the definitive list of the *100 GREATEST GASTRO MOMENTS* you can enjoy with us. You probably know our signature icons, and may be familiar with some of our other STARS, but we'll wager there's plenty you have yet to discover.

To help, we have split the list into foodie types: *THE CONNOISSEUR* is an expert on the hunt for specific quality foods; *THE PURIST* is someone who likes their flavours clean and simple; while the rebellious *HEDONIST* and *THE SWEET TOOTH* heartily ignore all sensibilities (and, indeed, calories) in search of the most decadent treats.

Finally, there's *THE LAZY COOK* (there's one in all of us). It is to this type we are speaking the most, presenting the broadest array of *TEMPTING FOODS* ready to buy and serve that will dazzle your guests without you having to lift a finger. Perfect for this season of indulgence. Come in-store to discover them for yourself.

Cover photographer NATASHA ALIPOUR-FARIDANI  
Photography throughout NATASHA ALIPOUR-FARIDANI, ROBERT BILLINGTON, JULIAN BROAD, MEL YATES

Harrods 100 items available from Fine Wines & Spirits, Lower Ground Floor; Food Halls, Ground Floor; Harrods Dessert Bar, Second Floor; Home, Third Floor; The Harrods Tea Rooms, Fourth Floor; Chai Wu, Fifth Floor; and harrods.com

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HARRODS 100

All information and prices are correct at time of going to press. Offers and promotions may have limited availability. We hope you enjoy reading *The Top 100*. As we are committed to providing the highest level of customer service possible, we would love to hear your comments. Please email [magazine@harrods.com](mailto:magazine@harrods.com).

The paper in this magazine originates from timber that is sourced from responsibly managed forests, according to strict environmental, social, and economic standards. The manufacturing mill has both FSC and

PEFC certification, and also ISO9001 and ISO14001 accreditation.

For more stories, films and the Mobile Store Guide, download the app and follow @Harrods on Instagram, Twitter and Facebook.



# THE TOP 10

Looking to make a statement this Christmas? Allow us to present 10 icons from our world-famous Food Halls – our pick of the signature dishes that define culinary luxury – all exclusive to us



## 1 PERSONALISED SOURDOUGH

Impress your dinner-party host with the chicest of gifts – a fresh sourdough loaf with their initials on top. Place your order before 3pm and collect on the same day.

**Loaf £10, personalisation £4**



## 2 CHEESE AND TRUFFLE TOASTIE

Signature sourdough is filled with mature Barber's Cheddar, nutty Comté and truffle béchamel sauce, then toasted until oozing. Pure decadence. **£9**



## 3 Harrods signature patisserie

A gold-dusted malt-biscuit base, a perfect panna cotta dome, milk caramel and grand-cru chocolate infused with Harrods No. 14 English Breakfast Tea – all finished with a shiny Harrods-green glaze. Perfection. **£8**



## 4 The Knightsbridge hamper

It's hard to imagine a more classic hamper than the Knightsbridge, which comes with all the trimmings to set off your Christmas table – think mince pies, brandy butter, spiced-plum-and-berry jam, tea, coffee and biscuits. And, of course, the Harrods Christmas pudding. **£250**



## 5 Knightsbridge Roast

If you're a coffee connoisseur, you'll really appreciate this one. The signature blend is developed by our in-house master roaster Bartosz Ciepaj, and made from 100 per cent arabica beans for notes of caramel, roasted nuts and chocolate.

**250g, £10**



6

## *Harrods Afternoon Tea*

Enjoy a classic English ritual in an iconic setting – perfect for a birthday treat, whatever your age. The Harrods Tea Rooms offers dainty finger sandwiches made with our own Faroe Islands salmon and Packington free-range chicken, as well as signature Harrods patisserie and reinterpreted classics, including a Victoria sandwich and a lemon-drizzle roulade, classic scones and a selection of tea or Champagne. **£59 per person**





7  
**Harrods  
 LBV Port**  
 Produced by Dow's  
 and specially selected  
 for its sweet-yet-  
 complex flavour  
 profile by Harrods'  
 wine buyer, this Late  
 Bottled Vintage Port  
 pairs brilliantly with  
 chocolate mousse for  
 the perfect dessert. **£20**



8  
**CORONATION  
 CHICKEN SANDWICH**

How to put a twist on a classic? Use chicken  
 cooked on our rotisserie and add a crisp onion  
 bhaji for a new flavour and texture. **£9**



9  
**BEEF WELLINGTON**

So popular is this Food Halls classic that the  
 Harrods chefs had to recreate it in individual  
 portions. It's made with exquisitely cooked fillet  
 of Scotch Beef PGI and encased in truffle-infused  
 duxelles, finished with a lattice of melt-in-the-  
 mouth golden-brown pastry. **100g, £6.50**



Blend 49 loose-leaf  
 tea 100g, £4

10  
**BLEND 49**

*"My favourite tea. It's made with  
 a blend of black leaves from India  
 and has a nice body and a sweet  
 finish, perfect with or without  
 milk at any time of the day."*

- ANGELO TANTILLO,  
 HARRODS TEA TAILOR

# The CONNOISSEUR

A master of taste, an expert in quality, The Connoisseur knows good food and just how to enjoy it

11/12

## DOM PÉRIGNON IN A BACCARAT CHAMPAGNE COUPE

Deep-bevelled cuts all the way down the stem, and ultra-clear crystal with prismatic qualities... only the finest glass – such as Baccarat's Masséna Coupe – is good enough to serve the best Champagne. We recommend the 1996 vintage of Dom Pérignon P2 – extra aged for those creamier, brioche-tinged tones.

DOM PÉRIGNON P2  
£340; BACCARAT  
Masséna Coupe £340  
for set of two

## 13

### MILD OR STRONG SMOKED SALMON

Sourced exclusively from the Faroe Islands, where strong tides result in lean fish with firm flesh, Harrods salmon is available in a mild or strong cure, and can be hand-carved to order by our fishmonger. **100g, £5**

## 14

### Coravin Model Eleven wine system

A fully automatic and Bluetooth-connected wine-preservation system that allows for the accessing of wines without pulling the cork. The result? Enjoy your favourite wines by the glass at intervals to suit you – or check how they're evolving – safe in the knowledge that the wine is protected from oxidation. **£900**

## 15

### River Tweed salmon

The River Tweed is one of the only UK rivers from which responsibly caught wild salmon can be sourced. This year, Harrods has secured the first 100 fish of the seasonal catch. Available for Christmas in a wooden gift box. **100g, £21**

## 16

### PECCAVI CHARDONNAY – THE PERFECT SERVE

*“I’ve served this blind on countless occasions, and its layered, structured palate always fools people into thinking it’s grand-cru Burgundy. Amazing value.”*

– ED GERARD, HARRODS HEAD OF WINE & SPIRITS,  
ON PECCAVI CHARDONNAY 2014 **£25**

HARRODS 100



Beluga 000 Caviar,  
price on request

## ~17

### BELUGA 000 CAVIAR

*“This is one of those expensive and luxurious foods that consistently and unambiguously delivers – the excellent unpasteurised caviar from Exmoor has an incredible vivacity and nuance. I serve it in my restaurant, Orasay, with a sour cultured cream and freshly fried potato chips. At home, my preference is to eat it on Christmas Eve with soft-boiled eggs and hot-buttered toast while wrapping presents. It’s a simple, perfect and utterly delicious thing.”*

– JACKSON BOXER,  
CHEF-PATRON OF ORASAY

## 18

### PENDERYN SINGLE CASK MADEIRA WHISKY

Sweet on the nose with aromas of dried fruit, figs, hazelnuts, wood and spices, this rare whisky made in Wales is exclusive to Harrods. Its taste is dry on the palate with a profusion of almonds, caramelised nuts and wood that fades into a marmalade finish.

**£400**



## 22

### WILD CARABINEROS PRAWNS

Considered a delicacy for their showstopping red hue and intense taste, these Spanish prawns are best grilled. Eat the tail then add the rest of the prawn to soups and stocks for a winning depth of flavour. **100g, £11.50**

## 23

### *Frescobaldi Laudemio olive oil*

Produced by the Frescobaldi family in Tuscany since 1989, Laudemio extra-virgin olive oil has a reputation as one of the most refined in the world, made from emerald olives with striking aromas of freshly cut grass and artichoke. **500ml, £31**



## 24 Oysters ›

“Eating an oyster is like kissing the sea on the lips,” said the French poet Léon-Paul Fargue. Choose from our broad range of seasonal oysters, including the Gillaudeau No.4, regarded as one of the world’s finest for its rich, sweet and nutty taste. **£3 each**

## 25

### BRITISH BEEF AGED TO YOUR LIKING...

While most beef is typically aged for between 32 and 38 days, Harrods invites customers to hand-select their cuts and have them aged in a Himalayan dry-ageing salt chamber for as long as is required for their taste. **Price on request**

## 19 LEONARDI GOLD RESERVE 100-YEAR-OLD BALSAMIC

The wooden barrels that store the Modena grapes add a distinctive flavour, colour, taste and aroma to the balsamic, while the olives themselves – the Trebbiano and Lambrusco varieties – deliver flavours of vanilla, juniper, chestnut and cherry. Perfect with grilled meat or fish, or drizzled over fruit or dark chocolate, it can also be enjoyed neat, as a natural digestive after meals.

**50ml, £250**

## 20

### ALBINO BELUGA CAVIAR

*Exclusive to Harrods*

The rarest variety in the world, albino caviar comes from the Beluga Huso Huso sturgeon. It has a delicate saltiness that lends a wonderfully creamy texture and luxurious feel in the mouth. **Price on request; limited availability**

## 21

### AUSTRALIAN WAGYU

With a spider’s web of fat running through it, Wagyu, when cooked, delivers a deliciously rich-as-butter flavour that makes it one of the most sought-after cuts of meat in the world. This Australian variety shows it off to its optimum. **From £26 per 100g**





26 >

*Kama by Vineet signature dish*

The chef who changed the face of Indian food in the UK when he overhauled the menu at the Star of India in South Kensington, Vineet Bhatia now creates his signature dishes in the Harrods Dining Hall. His lamb chops are marinated in thick, spicy yogurt for six hours before being cooked in a tandoor oven, grilled at a super-high heat to make the coating deliciously crisp, and served with saffron mash. **£24**



~ 27 *Fen Chiew*

One of the trendiest spirits to emerge from China, baijiu is fast becoming a cocktail-menu staple. Fen Chiew has a distinctly floral flavour so you can enjoy it neat, or try it with a chocolate truffle made exclusively for Harrods by chocolatier William Curley. **50cl, £150**



~ 28

TABLEWARE BY RICHARD GINORI

With historic patterns reimagined in a dozen colour palettes and designs, there's a tableware collection for every occasion by Italian porcelain specialist Richard Ginori – from the Art Deco-inspired Labirinto to the pastel-toned Oriente collection. **Labirinto from £42; Oriente from £34**

29

JAMAICA BLUE MOUNTAIN COFFEE FROM WALLENFORD ESTATE

Among the most sought-after coffees in the world, these beans are produced on high elevations in rich soil where the continuous rainfall creates ideal conditions for cultivating subtle acidity and a smooth chocolate finish.

**100g, £50**



CAVIAR HOUSE & PRUNIER  
THE ULTIMATE LIFESTYLE - SINCE 1872

Visit the Wine Bar in the Dining Hall, Ground Floor

PENDERYN  
DISTILLERY

# Penderyn The Home of Welsh Whisky

Bryn Terfel, Icons of Wales No.5  
a bourbon matured single malt whisky

Winner of the Best European Cask 2018

*Jim Murray's Whisky Bible*



Available from Harrods Fine Wines & Spirits  
Lower Ground Floor



# *The* PURIST

Nothing but natural ingredients,  
produced in a way that allows the  
true flavours to shine



30

## ORGANIC ZAMBIAN TREE HONEY

Beautifully dark amber in colour and with a sweet, rich taste, this honey is perfect simply spread on toast. It is harvested from wild bees that forage for nectar in the Miombo forest of Zambia.

250g, £25



### 31 SEASONAL AND EXOTIC FRUIT BASKETS

Prickly pear, pitahaya, rambutan, mangosteen, tamarillo, feijoa, dragon fruit – our range of exotic fruit is sourced from where it grows the best, when it grows the best. What's more, you can compose a selection of your favourites in a bespoke fruit basket.

**From £75**

### 32 ~ WEDGWOOD TEA SET

Take your cue from the store's Art Deco interior with the Arris teacup and saucer in a black-and-gold-honeycomb pattern, perfect for enjoying your bespoke blended tea (see 34/35). **£207 for a set of 4**

### 33 CHERRIES

A close relationship with our suppliers means that Harrods sells cherries in the Fresh Market Hall for nine months of the year, sourced at peak ripeness for optimum sweetness. **Price on request**

### 34/35 ~ Bespoke tea profiling and exotic teas

Among the 200-plus teas in the Roastery & Bake Hall, look for exotic blends from India, China, Hawaii and Japan – where the Gyokuro Supreme is grown in the fertile soils of the Sakurajima volcano, and hand-rolled for a delicate, sweet flavour of artichoke and ripe grapes. For something special, visit our tea tailor for a bespoke experience – he will create a flavour profile just for you, before blending teas using up to 30 varieties. **House blends 110g, from £5; tea tailor experience from £20**



### ~ 36 SCONES

So popular is this recipe that more than a quarter of a million scones are made each year to meet demand. Crumbly, buttery and delicious paired with Harrods Heritage Strawberry Jam and our own clotted cream. The perfect afternoon treat. **£1.50 each**

### ~ 37 HARRODS JAM

Handmade using a combination of Camarosa and Allstar strawberries, both famed for their extra-juicy flavour and deep-red colour, Harrods Heritage Strawberry Jam is a store-cupboard essential. Ideal on toast – even better on a freshly baked scone (see left). **340g, £5.50**



38

GÉRARD BERTRAND CLOS  
DU TEMPLE ROSÉ

The world's most expensive rosé is made predominantly from grenache grapes, grown at 240 metres above sea level in the Languedoc by French ex-rugby star Bertrand. Old-vine cinsault and syrah lend structure to the crisp, aromatic freshness of apricot and white peach. Summer in a glass. **£215**

# THE HOUSE OF SUNTORY

The Nature and Spirit of Japan



Leading Japanese Craft Spirits

From the Award Winning House of *Suntory* that brought you



[drinkaware.co.uk](http://drinkaware.co.uk)

Fine Wines & Spirits, Lower Ground Floor

39

### *The Sushi Bar*

Find a spot at the bar in the Dining Hall and watch the masterful chefs at work; don't miss the kabayaki of eel and foie gras or, if you're feeling indecisive, opt for omakase (the Japanese concept meaning, I'll leave it up to you) and let the chefs prepare their specials of the day including nigiri, maki and sashimi.

40

### CACKLEBERRY FARM EGGS

Situated in the Cotswolds, Cackleberry Farm is home to a superior breed of chicken known as the Arlington White. Free-roaming and fed exclusively on maize, these chickens lay eggs with a rich yolk and a creamy white – a must-have in your pantry line-up. **£3.25 for six**

41

### IVY HOUSE FARM

A fully certified organic dairy, Ivy House in Somerset is home to 120 Jersey cows that graze on lush pastures during the summer, resulting in very high-quality dairy produce. Milk, cream and butter are all pasteurised, churned and handpatted on site within 24 hours before being swiftly delivered to Knightsbridge.

**Butter 250g, £4.50**

42

### EXCLUSIVE SINGLE-ESTATE COUVERTURE CHOCOLATE

Made from superior beans grown in the tropical climates of the Solomon Islands, Papua New Guinea and the Philippines, these bars are vegan. Try the 78 per cent Solomon Islands bar, fermented in banana leaves, giving it a rich, fruity flavour. **£6 each**



43 GRUYÈRE ~

The lush grass, herbs and flowers of the Swiss Alpine pastures where the cows graze in the summer are what give our Gruyère its creamy, complex flavours of caramel and hazelnut, and its deep savoury notes.

**100g, £7.30**

44

### *Red Cow Parmesan*

Once so valuable that banks allowed producers to use it as a surety guarantee for loans, Red Cow Parmesan has been produced since the 12th century. Today, it's made in extremely limited quantities. Matured for 24 months, the cheese has a fine granular texture, a rich aroma of melted butter, grass and straw, and is delicious on its own, or with carpaccio and a crisp glass of white. **100g, £5.50**

45

### CINCO JOTAS IBÉRICO HAM

Grazing on acorns while running free in the mountainous woodlands of Jabugo in southwest Spain, Ibérico pigs produce a super-lean ham with a salty taste. Each year, the Harrods buyer ventures to the region and is given exclusive access, to hand-select the best legs. **100g, £30**





GODIVA  
Belgium 1926

# Wonder Awaits

This Christmas, unwrap our  
limited edition Bundt cake  
collection



Available from Chocolate, Confectionery,  
& Seasonal, Ground Floor

# The HEDONIST

Those on a permanent quest to seek out the height of culinary experiences need look no further



## 46 CHOCOLATE CHRISTMAS TREE

The ultimate festive centrepiece – a dream for chocolate lovers – this year's special-edition Christmas tree was developed by Harrods' pastry sous-chef Philip Khoury. Each one takes five hours to make and comprises 24 pieces of Harrods' light and dark grand-cru chocolate. It's decorated with caramelised hazelnuts and cherry pâte de fruits, and finished with gold dusting. **£80**



## 47 >

### URBANI TRUFFLES

Sourced exclusively for Harrods, these truffles are sought out using ancient traditional hunting methods. The most prized variety – the famed Alba white truffle – is available for a limited time over Christmas. **Price on request**



## < 48

### *Christofle Arborescence candelabra*

Give your dinner setting a dramatic and ultra-modern upgrade with this abstract geometric candelabra with mirrored and moveable arms, designed by French designer Ora Ito for silversmiths Christofle. **£1,320**

## 49

### TRUFFLE BUTTER

There really is no flavour comparable to black truffle, and some of its best uses are also the simplest. Try it shaved onto scrambled eggs or infused in butter and spread – generously – on toast. **100g, £7.50**

## ~ 50/51

### FOIE GRAS AND MOËT & CHANDON 1959

The ultimate indulgence, Harrods' rich, meaty foie gras is made with premium duck or goose liver. The delicacy is traditionally taken with Sauternes, but for a real showstopper, may we suggest a glass of the ultra-rare Moët & Chandon 1959, whose rich, creamy brioche-laden tones will provide the perfect foil. **Duck foie gras 1kg, £180; goose foie gras 1kg, £250; Moët & Chandon 1959, £4,495, exclusive to Harrods**

## 53 CHICKEN-LIVER PARFAIT >

Perfected by our senior head chef Andy Ward, the recipe for Harrods' chicken-liver parfait is a closely guarded secret. All we're at liberty to tell you is that it blends three types of spirits with free-range chicken livers and duck foie gras. **£8 each**

## 52 RARE 36-MONTH-AGED COMTÉ AND HARRODS RESERVE COMTÉ

Once a year, the Harrods cheese buyer visits the Marcel Petite Comté cellar in Fort Saint Antoine, where she hand-selects cheeses specially for the Harrods customer. **36-month-aged 100g, £7; Reserve 100g, £4.50**





54

**SMERALDO TRUFFLE PECORINO**

*“One of my favourite cheeses has to be the Smeraldo black- or white-truffle Pecorino. It’s such a crowd-pleaser and is a great addition to a cheese platter for a party.”*

- MICHAEL RUSSO, CO-FOUNDER AND CEO,  
RALPH & RUSSO

55 ~

**SAN DANIELE  
PROSCIUTTO**

Through our buyer's strong ties with the company, we have secured an exclusive selection of ham aged for 20 months, and an even rarer 36-month-aged version. The ultra-lean prosciutto has a rich, salty flavour, and is divine on its own or with fresh seasonal figs.

**20-month-aged 100g, £7;**

**36-month-aged 100g, £10**

56

**Manuka honey**

Produced by Rare Harvest, this extremely sought-after high-quality honey has the highest possible UMF (Unique Manuka Factor), which certifies its purity and quality. Only 1,000 hand-numbered, signed jars have been made. A limited quantity are available in-store.

**230g, £1,390**

**57 HARRODS CHRISTMAS CRACKERS**

Spoil your dinner guests with Harrods' special-edition crackers, which include gifts of Halcyon Days cufflinks, an S.T. Dupont pen and mini travel boxes from Stow. **£900 for six**



Smeraldo black-truffle  
Pecorino 100g, £6.10  
and white-truffle  
Pecorino 100g, £12.50



## 58 *Supersize patisserie*

Had a Harrods dessert you think your family and friends will love? Our pastry chefs will supersize any signature dessert from the Roastery & Bake Hall so it's big enough to share. Lending itself perfectly to the larger size is the classic Paris-Brest, a ring of choux pastry filled with praline mousseline cream. **Large Paris-Brest £45; small £8**

## 59

**HARRODS DESSERT BAR  
ON 2, HAZELNUT TACO**

The café's signature dish comprises hazelnut, vanilla and chocolate ice cream topped with chocolate sauce, crushed hazelnuts and cream, all encased in a deliciously crisp waffle taco. **£16**

## 60

**FLOR DE CAÑA  
V GENERACIONES  
1988 RUM**

Produced by a fifth-generation family-run estate in Nicaragua, this rum is distilled at the base of an active volcano and naturally aged without sugar. The brand won the 2017 Best Rum Producer of the Year at the International Wine & Spirits Competition in London, and Harrods has secured 20 bottles of the newly released 30-year-old spirit. **Price on request**

## 61

**PÉTRUS 1979  
BY THE GLASS**

Stop by Caviar House & Prunier in the Dining Hall and you'll be greeted by a choice of more than 100 wines by the glass, from grand-cru Burgundy to classed growth claret. Included are DRC, Ornellaia, Opus One, Gaja... and older vintages such as Latour 1999 and – perhaps the most headline-grabbing – Pétrus 1979. **175ml, £825**

## 62

**LOUIS XIII BLACK PEARL  
BACCARAT** }

The finest Cognac deserves the smartest bottle. Harrods has secured the UK exclusive of Baccarat's hand-blown Black Pearl decanter, in a 'steel' colour, made specially to house a rare blend of Louis XIII. **£13,000**



## 63

**CHOOSE YOUR  
OWN LOBSTER**

Customers are invited to select their own lobster from our tanks located behind the fish counter in the Fresh Market Hall. Both native and Canadian lobsters are available and can be prepared or cooked by Harrods chefs on request. **Price on request**

## 64

**VENISON AND CEP  
WELLINGTON**

Possibly the only dish to rival our classic beef Wellington is this venison and cep version. Each one is created over three days, and is made of a venison fillet wrapped in a chicken, spinach and cep mousse and a veal farce, before being encased in pastry and baked until golden. **1kg, £80**



PERFECTLY BRITISH



BLANC DE BLANCS  
AN ELEGANT WINE OF COMPLEXITY  
AND DELICACY

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#NYETIMBER  
ENJOY RESPONSIBLY

Fine Wines & Spirits, Lower Ground Floor

**NYETIMBER**  
PRODUCT OF ENGLAND

# *The* LAZY COOK

No fuss, no cooking, just great dishes prepared by Harrods chefs with care and attention to detail



65/66

CHRISTMAS  
CANAPÉ SET,  
SERVED ON  
HERMÈS  
TABLEWARE

Brussels-sprout haters rejoice – this delightful range includes a canapé that looks like the vegetable, but is actually a turkey, pomegranate and cranberry meatball wrapped in cabbage. Add to that Faroe Islands salmon blinis, Dorset crab and avocado in pastry, and seasonal vegetables with candied walnuts, and you have a perfect match for Hermès' 24kt gold-rimmed Voyage en Ikat plates. **Canapés £40 for 20 pieces; Hermès side plate £160 and dinner plate £415**

67 >

### Christmas turkey

Free to roam, Harrods' turkeys are slow-reared and fed on Bacchus grapes and rolled raw oats. They are hung for two weeks to develop a deeper flavour, and, once in our kitchens, are prepared with a cranberry and orange stuffing and glazed with oranges, making them beautiful centrepieces. **1kg, £35**



### 68 Salmon en croûte ~

Faroe Islands salmon wrapped in egg, pancake and pastry makes for a beautiful and delicious meal. The secret to its perfection? Using a mousse with exactly the right texture to prevent the pastry from getting soggy. **1kg, £45**



### ~ 69

**PIGS IN BLANKETS**  
A Christmas-dinner favourite, our pigs in blankets are made from 100-per-cent British free-range pork from a combination of Duroc boars and Hampshire sows, resulting in an excellent-tasting sausage. **1kg, £22**

### 71 >

**LOBSTER AND CRAB BRIOCHE**  
One of the store's bestselling sandwiches, this is made with sweet, tender lobster tails, crab and a citrus mayonnaise in a golden brioche bun. A lunchtime treat worth shelling out for. **£11**

### ~ 70

**ROAST POTATOES**  
Cooked twice in duck fat with sage, garlic and clementine, every single one of these roasties is baked to perfection, so you can be guaranteed there will be no squabbles over who has the most crispy ones. **1kg, £18**





## 72 Bespoke cake service

Want a showstopping cake? Our bespoke service allows customers to come up with an idea and we will get it made or created for you. **Price on request**

## 73

### THE CHRISTMAS WREATH by Neill Strain

A mixture of wild and seasonal foliage, and naturally dried fruits and berries, florist Neill Strain's exclusive wreath for Harrods includes faux roses to ensure the display remains vibrant through the festive period. **12-inch wreath £250; 14-inch wreath £375**

## 74 THE GRILL SIGNATURE DISH: STEAK AND CHIPS

Wagyu, Kobe, fillet or ribeye? With beef cuts selected by our in-house butcher, customers can enjoy a steak-and-chips dinner unlike any other. Don't miss the opportunity to pair your French fries with truffle mayo, or try the mac and cheese enhanced with black truffle. **From £32**

## 75 JUICES AND SMOOTHIES

*"My friends get a taste of my healthy lifestyle when I treat them to a fresh-fruit or vegetable juice or smoothie that has been specially prepared at The Fruit & Vegetable Counter. A feast for the eyes and stomach"*

- TERRENCE THE TEACHER, THE WELLNESS CLINIC'S MINDFULNESS EXPERT, ON THE FRUIT & VEGETABLE COUNTER

## 76 THE DECADENT CHRISTMAS PUDDING

Christmas isn't complete without a proper pudding, especially when the dessert in question is 12-months matured with Cognac, brandy-soaked cherries, dried fruit and pecans. **454g, £14**





THE  
**DALMORE™**  
One of life's privileges

Fine Wines & Spirits, Lower Ground Floor

Enjoy responsibly

77

*Tear and share* ~

Crusty white rolls flavoured with rosemary are baked into a wreath in-house; customers can then choose a wheel of cheese from our cheesemonger to go in the centre. **£15 including cheese**

78

**BESPOKE CHEESE PLATTERS**

Trained at the Guild of Fine Food, Harrods cheesemongers are on hand to provide a personal consultation on creating the perfect after-dinner cheeseboard, advise on food pairings or even design a multitiered cheese 'cake'.

**From £50**

79

**TARGE SAUCISSON**

Founded in 1892, Targe is a tiny fifth-generation family-run company (with only 13 employees) based in the heart of Monts du Lyonnais. It specialises in saucisson made using ancestral methods from a select choice of meat cuts.

**100g, £4.80**





# RUM *Flor de Caña*

25 YEARS AGED AT THE BASE  
OF AN ACTIVE VOLCANO



5<sup>TH</sup> GENERATION,  
SINGLE FAMILY  
ESTATE



NATURALLY AGED  
& ENRICHED BY AN  
ACTIVE VOLCANO



FAIR TRADE  
CERTIFIED

PLEASE ENJOY RESPONSIBLY

Fine Wines & Spirits, Lower Ground Floor

## 80 BOTTLE PERSONALISATION SERVICE

Pick a special cuvée for a special someone and give it the personal touch by having a message engraved on the bottle. **£15**

## 81 DIM SUM

Handmade in-house by a team of seasoned dim-sum chefs, the dumplings in Harrods are everything they should be – plump and satisfying with a luxe twist. Don't miss the mixed dim-sum platter at Chai Wu – toppings include caviar, gold leaf and truffle. **£38**



## 82 OLIVE STICKS

*“I could eat our olive sticks every single day... Nocellara olives, baked in our white sourdough”*

- PHILIP KHOURY, SOUS PASTRY CHEF AT HARRODS, ON OLIVE STICKS **£2 each**



## 83 HANDMADE PASTA BY PASTA EVANGELISTS

*“The best pasta is freshly made by Italian hands. We use doppio zero flour, combined with eggs, water and a sprinkle of salt, to make the dough, which is hand-kneaded by an in-house sfoglina – or pasta maker”*

- ALESSANDRO SAVELLI, FOUNDER OF PASTA EVANGELISTS, ON FRESH PASTA **From £1.95 per 100g**

## 84

### *Christmas sausage roll*

Especially for the season, this version includes turkey, cranberry, chestnut, caramelised onion, thyme and sage, encased in flaky pastry and cooked until golden. **£4 each**

# TALES of character written in whisky...



Fine Wines & Spirits, Lower Ground Floor

The Balvenie Stories range is a collection of single malt whiskies representing tales of character, endeavour and craft. Each whisky produced by The Balvenie tells a human story, evolving with the protagonists and developing unexpected twists through years of maturation.

THE BALVENIE  
STORIES



# The SWEET TOOTH

Decadent desserts, tempting treats and the very finest chocolate – if you fancy a sugary delicacy, look no further

## 85 MARZIPAN & CANDIED FRUIT

A firm favourite among fans of sweet treats, Harrods' selection of candied fruit is a vibrant addition to any Christmas table. Especially for this season, customers have the option to have an entire pineapple candied. **Marzipan fruit 100g, £10; candied fruit 100g, £7.50**

## 86 Harrods chocolate bar

A masterpiece created by our executive pastry chef Markus Bohr, the Harrods chocolate bar is one of our classic desserts. Made with a crispy feuilletine base, it's topped with chocolate sponge and mousse, then dipped in a pool of melted milk chocolate and studded with crunchy praline, before being decorated with chocolate Chantilly cream and hazelnuts. **£50**

## 87 COCOA-DUSTED ALMONDS

Perfectly giftable – and snackable – these almonds have a natural creamy flavour, boosted with a coating of milk chocolate and a generous dusting of cocoa. **325g, £13**

## 88 MANGO AND COCONUT VEGAN PÂTISSERIE

A new addition to the sweet offering in the Roastery & Bake Hall, this vegan dessert features a deliciously crunchy base of blitzed coconut and caramelised desiccated coconut, topped with dacquoise sponge, a golden mango crémeux and piña colada mousse. **£8**

## 89 BUILD YOUR OWN PÂTISSERIE

Have a penchant for *some* sweet flavours but not others? No problem. Browse the options at our patisserie counter, where each tempting dessert is handcrafted by our own chefs, and create your own bespoke afternoon tea by picking five – or 10 if you're feeling extra indulgent... **From £20**



Harrods Earl Grey teabags £4.50 for 20; cinnamon bun £3.50



Harrods' Russian Honey Cake £70

90

## RUSSIAN HONEY CAKE

*“Eleven layers of soaked biscuit, interspersed with Chantilly cream. It's masterfully simple, delicate and indulgent all at the same time. One of our most popular cakes”*

– ALI STAIR BIRT,  
HARRODS HEAD PASTRY CHEF

## 91 CINNAMON BUN

*“When the weather turns cold, a cinnamon bun is the perfect afternoon treat. I love it with a cup of Harrods Earl Grey – the tea aromas marry really well with the cinnamon scent”*

– MARKUS BOHR, HARRODS EXECUTIVE PASTRY CHEF

## 92 Port collection

When it comes to sweet wines, port remains the ultimate – this six-bottle selection is limited to only 12 cases, and includes such legendary vintages as Warre's 1960, Graham's 1970 and Dow's 1980, presented in a polished oak box. **£1,505**

## 93 MINI PANETTONES

Thirty hours' work go into these delights, available in three flavours: salted caramel cream, pistachio cream and chocolate dough. **£3 each**

94

## *Harrods Gold Bar* >

No Christmas stocking is complete without a Gold Bar, inspired by Harrods Bank and the store's historic trade in gold bullion. Inside is deliciously rich Belgian chocolate and nougat pieces. **300g, £11**

95

## WILLIAM CURLEY'S NOSTALGIA CHOCOLATE

Chocolatier William Curley's exclusive Nostalgia range adapts childhood favourites for an adult palate. His brand-new maple and walnut whip, using ultra-sweet Canadian maple syrup to intensify the flavour, joins established favourites such as Jaffa cakes, a peanut nougat bar, millionaire's shortbread and fudge fingers. **£5 each**





Charbonnel  
& Walker

Established 1875

*“Ladies and Gentlemen,  
please take your seats...”*



Chocolate, Confectionery, & Seasonal, Ground Floor



## 96 *Charbonnel et Walker chocolates*

Presented in a gift box inspired by Victorian geometric designs, this 46-piece exclusive box includes Charbonnel et Walker's best selection of truffles, including its newest addition: the Pink Himalayan Salted Caramel Truffle. **570g, £65**

## 97 TURKISH DELIGHT

Harrods sources its Turkish delight via confectionery partner Haci Bekir, which has existed in Istanbul since 1777. Founder Haci Bekir Effendi is credited with inventing the recipe for Turkish delight and serving it to the Ottoman Palace during the 19th century. **100g, from £5**

## 98 *Babka*

Lining the shelves in the Roastery & Bake Hall are thick loaves of babka, a traditional Jewish loaf made with brioche dough that undergoes 40 hours of fermentation. The filling is then created using Harrods' own couverture and roasted hazelnuts. Our babka is made freshly in-house daily. **£15 each**

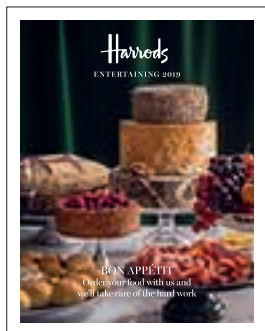
## 99 PIERRE MARCOLINI MACARONS

The epitome of French patisserie, Pierre Marcolini's macarons are sweet in colour, flavour and appearance. Visit the counter to discover the full selection, choosing between flavours including lemon tea, blackcurrant and coffee. **£25.50 for box of 12**

# 100

## CHRISTMAS DESSERT: *The Harrods Snowflake* >

Designed to be enjoyed individually or put together to create a full-sized centrepiece, the Harrods Snowflake is an inspired invention from our own patisserie chefs. Inside is a light vanilla sponge filling, while the decorative snowflakes on top have been specifically designed to feature the Harrods 'H'. **£45**



## ENTERTAINING THIS SEASON?

Did you know that everything in the Harrods Food Halls – including pre-prepared dishes and the Harrods chefs' creations in this supplement – is available to order, and, in certain London postcodes, to be delivered to your home?

*There are three ways to place your order with us:*

**IN-STORE:** Visit the Food Orders Desk in the Food Halls, Ground Floor, Monday to Saturday 10am–9pm or Sunday 11.30am–6pm  
**BY PHONE:** 020 7893 8041 **BY EMAIL:** [foodentertaining@harrods.com](mailto:foodentertaining@harrods.com)

All food requires a minimum of 72 hours' notice; all beverages require a minimum of 48 hours' notice. To see a full list of all the dishes available to order, and our delivery terms, go to [harrods.com/entertaining](http://harrods.com/entertaining).





## **CORAVIN® Model Two Elite Pro Midnight Blue Wine Preservation System**

**The ultimate fusion of luxury and technology:  
this bundle will enable you to enjoy wine by the  
glass in style!**

Enjoy your favourite wines by the glass without pulling  
the cork and keep the rest fresh until the next time.

*The pack comes with one Classic Base, one Carry Case and 4  
Coravin Capsules.*

**Available from Fine Wines & Spirits, Lower Ground Floor**





# Licence to *chill*

Fine wines need the optimum environment for their flavours to develop. Miele's multi-temperature storage units are the perfect – stylish – answer

There are few things worse for a wine connoisseur than landing upon the perfect occasion to open that dusty bottle of Barolo or Bordeaux only to find its contents have been tainted or dulled. After all, as wine lovers are so fond of saying, there's no such thing as great wine, only great bottles. By which they mean that it's all very well having a fantastic collection of grand cru Burgundy, but if it's been left behind the washing machine in the utility room for the last six months, it may as well be a bag-in-box blush rosé.

Heat, light and movement are the enemies of fine wine, which is where wine-conditioning units come into play. Designed to perfectly preserve a wine's delicate nuances, these are more than merely fridges. Take Miele's various models, which span built-in, built-under, free-standing and compact options. Their features include tinted glass doors to prevent premature ageing of the wine by UV rays; flush LED lighting to illuminate bottles without heating the surrounding air; an anti-vibration motor that guards against undue disturbance to the wine; and 70-per-cent humidity to prevent corks from drying out.

The KWT 6834 SGS unit with Sommelier Set goes a step further. Planning to serve both a red and a white at your dinner party? This free-standing conditioner has three separate temperature zones, each of which can be set to a precise degree, so that different types of wine can be stored at the same time in their optimum conditions. Perhaps a couple of your cuvées need decanting – in which case, simply deploy the glass holder and decanting racks within the unit to perform the ritual. The model can hold up to 178 bottles, stored horizontally at a slight gradient to ensure constant contact between the cork and the wine, guaranteeing all will remain in tip-top condition.

If you would rather integrate your wine unit seamlessly into your décor, opt for a built-in model. The KWT 6422 iGS and its larger counterpart – the KWT 6722 iGS with Sommelier Set – both include a number of features to impress the most discerning wine aficionado. With adjustable wooden racks, both units provide ample room for your celebratory double magnums and jeroboams, while the UV-resistant glass doors mean the units can be positioned almost anywhere in the home.

Prefer something that will fit neatly under your kitchen island or worktop? Compact in size but large in usable space, the KWT 6322 UG has two separate temperature zones, a charcoal filter that ensures no unwanted aromas enter through the cork, and a sleek handleless design. It holds 34 bottles, and each rack can be personalised with chalk writing on the blackboard-style magnetic strip, making finding your favourite bottle even easier.



MIELE KWT 6834 SGS  
Wine Conditioner Unit with  
Sommelier Set £4,999.  
Unit prices from £2,299.  
Cookshop, Third Floor



ARMAND DE BRIGNAC  
CHAMPAGNE



HANDCRAFTED BY US, PERSONALISED BY YOU.  
GIFT PERSONALISATION SERVICE AVAILABLE EXCLUSIVELY AT HARRODS.

FINE WINES & SPIRITS, LOWER GROUND FLOOR.