

Summerdown Mint Crisps



A new addition to the Summerdown family, these exclusive and refreshing Chocolate Mint Crisps are now available to purchase in the Foodmarket. Packaged in beautiful boxes that are reminiscent of an English country garden, each box contains dozens of luxurious crispy mints. Each crisp is made with a thin layer of rich dark chocolate, infused with Summerdown's unique pure English peppermint oil and containing fine crystals, which given them a refreshing texture.

Joining Peppermint Tea and Chocolate Peppermint Creams in the Summerdown range, each crisp breaks with a snap and melts deliciously in the mouth with the cool, lingering taste of pure mint.

To achieve the distinctive taste of Summerdown products, Summerdown reintroduced traditional Black Mitcham peppermint to the UK over a decade ago, relearning lost farming skills from America and combining them with the latest technology at their farm in the foothills of the Hampshire downs. Using Black Mitcham peppermint leaves, the single estate peppermint oil is distilled and left in vats for over a year to mature, settle and for the flavour to balance out, resulting in a bright, fresh and aromatic flavour, and superior to the harsher, blended imported peppermint of the past 60 years.

Available nationwide, Summerdown Mint Crisps are priced at £6.50 (Euro 8.95).

Foodmarket

Cocktail of the month, courtesy of the Second Floor Bar Bristol



Next up in our cocktail of the month tour of Harvey Nichols bars is the new Second Floor Bar, which will be opening in the Bristol store on the 25 September. To celebrate the launch, the team have been creating a wonderful drinks list, with a range of classic and seasonal cocktails.

Double B Bellini

A beautiful take on the classic white peach bellini, this drink has a beautiful depth of flavour from the pear puree and vodka, whilst the melon liqueur adds wonderfully fragrant notes.

12.5 ml of Pear Vodka
 20 ml of Pear Puree
 10 ml Melon Liqueur
 12.5 ml Gomme Sirop
 Top with Harvey Nichols Champagne

Pour the first four ingredients into a champagne flute then gentle top with champagne, stir gently to mix and serve.

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Shaken Udder Milkshakes



Harvey Nichols London has launched a delicious range of milkshakes by Shaken Udder, exclusively to the Fifth Floor Foodmarket. Created using locally sourced fresh milk from Essex region and the finest ingredients, the milkshakes are made without flavoured syrups (just the product itself) and contain no artificial colourings, flavourings or preservatives.

First unveiled at summer music festivals around the country in 2004 after the duo behind Shaken Udder found that no festival served milkshakes, the overwhelming demand led to plans to launch a bottled range. With the recipes perfected and the ingredients sourced, the new breed of milkshake was born and the milkshake indulgence can begin.

Priced at £2.30 per 330ml bottle, the Harvey Nichols range will include the following flavours:

Top Banana - Bananas were born to be blended and this full throttle fruit feast, made with real bananas is a deliriously deep fruit fix, is perfect for the avid banana buff.

Choc-a-Lot - With a generous helping of real chocolate, this shake is milky brown liquid heaven.

Shake the Cake - Why should strawberry cheesecake connoisseurs have to fiddle around with forks and crumbly biscuit bases when this beautifully blended shake is the delicious concoction itself, made using real strawberries?

Strawberry Stash - A seriously smooth fruity fix packed with real strawberries giving this intensely fruity flavour.

Foodmarket

Infused Olive Oils from El Bulli's Ferran Adria



New to the Foodmarkets is a range of naturally aromatic olive oils created by Ferran Adria of El Bulli Restaurant. In partnership with expert Spanish oil-maker Borges, the Michelin starred chef has devised eight different infused oils and dressings to accompany an assortment of dishes.

Combining the origin and tradition of the best Spanish oil, together with the innovation and creativity behind the world's greatest Restaurant of 2007 (as voted by Restaurant Magazine), each oil is 100% natural with no added preservatives, flavours or colourings.

The eight part range includes the following flavours:

- **Four Peppers** - A mixture of peppers in two stages of ripening (white and black) with Szechwan pepper and pink peppercorn. Ideal with meats, fish, seafood, crustaceans, vegetables and rice
- **Fried Garlic** - A classic Spanish ingredient, very suitable to use as the base for home cooked sauces such as garlic and green sauce and the famous Basque fish sauce "pil-pil"
- **Chilli Pepper & Cardamom** - A spicy oil to provide added kick to pasta dishes, grilled meats, and pizzas

- Fresh Basil - An unmistakable Mediterranean flavour best served with salads, soups, rice dishes, pasta and cheeses
- Black Olives - A combination of freshly crushed black olives and olive oil, perfect served with salads, cheese, vegetables, and fish. Ideal on hot and cold dishes
- Lemon Zest - The fresh, aroma and refreshing flavour is an excellent dressing for shellfish, seafood, fish, rice and salads
- Fresh Rosemary - Adding a Provençal touch, this aromatic blend is an excellent dressing for vegetables, rice, mushrooms and grilled meats or fish
- Soy & Ginger - The aromatic and slightly spicy flavour of ginger-infused oil combined with soy sauce is an excellent dressing for Chinese and Japanese cooking at home, specifically rice dishes, salads, fish and light meats

El Bulli oils are priced at £6.50 (per 200ml) and available nationwide and Dublin.

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Time For Tea...



This September, Harvey Nichols exclusively launches Tregothnan's first range of herbal infusions from their English estate. This first ever English tea has been secretly grown over the last seven years at Tregothnan, an ancient estate in Cornwall. Established in 1335 and still owned throughout the centuries by the same family, Tregothnan has a history of botanical excellence and today has many rare species of trees and shrubs.

The Tregothnan estate enjoys a rare micro climate. The weather is mild and there is sufficient rainfall to nurture the 'camellia sinensis' tea bushes planted on south-facing slopes.

This new range of infusions, has been carefully crafted to compliment the tea from Tregothnan and is produced using herbs grown on the estate. The range includes:

- Chocolate Mint - a wonderful after dinner beverage without the calories of chocolate
- Echinacea - especially beneficial in enhancing one's nutritional intake and is exceptionally good in winter. Echinacea has wonderful constituents that aid all body systems in immune support.
- Eucalyptus - alleviates nasal congestion and maintains clear, breathing passages. Anti-bacterial and anti-viral actions for effective respiratory support.
- Fennel - cultivated Fennel seeds have an almost sweet flavour to delight the senses. There is something about this beverage that evokes childhood trips to the sweetshop. The seed is whole.
- Manuka Infusion - Manuka was actually discovered in New Zealand and grown at Tregothnan in the 19th century. Manuka is such a distinctive flavour; the Maoris knew this and have enjoyed manuka for centuries.

To accompany the range of herbal infusions, we will also be stocking the rather delicious House Keepers Biscuits, baked in Cornwall to the housekeeper's traditional recipe, using selected ingredients from the estate.

Tregothnan herbal infusions are available at all Harvey Nichols Foodmarkets in the UK and Ireland, priced from £3.60/ Euro 4.55 for 10 sachets.

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