

THE HARI

LONDON
BELGRAVIA

Festive Dining Menu

3-courses | £90.00 per person

Starter

Carne cruda al tartufo

Hand chopped Fassona beef (served raw), with white Alba truffle & Robiola cheese

Baccala mantecato

Salted cod whipped with olive oil with crispy & soft white polenta

Beetroot carpaccio (VG)

Thinly sliced roasted beetroot, crispy cavolo nero, hazelnuts & mustard oil

Main

Branzino al Cartoccio

Seabass fillet baked in paper, olives, tomato, mussels & herbs

Filetto di manzo

8oz Scotch beef fillet, celeriac puree, Porcini mushrooms & a Chianti reduction

Tacchino natalizio

Turkey roulade with an Italian sausage stuffing, pancetta, Brussel sprouts, chestnuts & pomegranate

Timballo di zucca (VG)

Pumpkin & vegan ricotta timbale, rainbow chard & pine nuts

Risotto al tartufo bianco (V)

Risotto with 36 months aged Parmesan & white truffle

Sides for the table

Carote Arrosto

Roasted carrots in a honey glaze

Cavoletti di bruxelles

Brussel sprouts with chilli and garlic

Patate Arrosto

Roasted potatoes with rosemary and garlic

Dessert

Tiramisu

Espresso, ladyfinger biscuits & mascarpone cream

Gelato al panettone (V)

Panettone ice cream, Pandoro, honey & rum macerated chestnuts

Pannacotta al cocco con carpaccio di ananas (VG)

Coconut pannacotta & pineapple carpaccio