



THE HARI

L O N D O N

FESTIVE PRIVATE DINING

Three-courses | £80.00pp

Welcome Drink

DELLA VITE
Complimentary glass of bubbles

STARTERS

CREMA DI CAPRINO (V)

Whipped goat cheese curd, pickled and roasted beetroot
& a Cabernet Sauvignon reduction

CARPACCIO DI SPADA

Swordfish carpaccio, kolaraby & cervil mayonnaise

VITELLO TONNATO

Sliced veal, tuna sauce & caper berries

MAINS

TORTELLONI DI ZUCCA E RICOTTA (V)

Pumpkin and ricotta tortelloni, butter and sage
& an amaretto crumb

TACCHINO NATALIZIO

Norfolk Turkey roulade, sausage stuffing, dry apricot,
roast potatoes, Brussel sprouts, carrots & a rosemary jus

BRANZINO

Wild sea bass, borlotti beans, tomato,
taggiasca olives & gremolada sauce

DESSERTS

PAN ZENZERO TIRAMISU

Gingerbread Tiramisù

PANETTONE

Panettone pudding, with a crème anglaise



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L O N D O N
BELGRAVIA



Festive Events Menu

Canapés

*4 for £20.00 | 6 for £30.00 | 10 for £50.00**

COLD

Smoked salmon, crème fraîche & caviar blinis

Prawn cocktail lettuce cups

Goats cheese, fig & pistachio tartlets (V)

HOT

Pigs in blanket skewers

Turkey & cranberry mini sliders

Truffle & Pecorino arancini (V)

SWEET

Mini Nutella doughnuts (V)

Mince pies (V)

Panettone pudding & crème anglaise (V)

Gingerbread Tiramisù (V)

Bowl Food & Mini Plates

*3 for £ 30.00 | 5 for £ 40.00**

Butternut squash & sage risotto (V)

Pan-fried salmon, mashed potato & salsa verde

Mini Norfolk turkey roast served with trimmings

Cous cous, dried cranberry, roasted cauliflower & harissa chickpeas (Vg)

Pumpkin and sage gnocchi & beurre noisette

**Please note: Quantities are prepared and served in proportion to the total number of guests.*

All prices include VAT. A discretionary 13.5% service charge will be added to the final bill. Please inform the team of any allergies or dietary requirements.