

THE HARI

LONDON
BELGRAVIA

Festive Dining Menu

4-courses | £110.00 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

Pasta

Tagliolini al ragu bianco

Homemade tagliolini, white veal ragu & Parmesan cream

Ravioli di zucca

Pumpkin ravioli with a sage and butter sauce served with an Amaretti biscuit

Trofie Carciofi e menta (V)

Trofie in a mint & artichoke ragu

Main

Branzino al Cartoccio

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

Filetto di manzo

8oz Scotch beef fillet, celeriac purée, 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

Sides for the table

Patate Arrosto

Roasted potatoes with rosemary and garlic

Cavoletti di bruxelles

Brussel sprouts with chilli and garlic

Carote Arrosto

Roasted carrots in a honey glaze

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

All prices include VAT. A discretionary 12.5% service charge will be added to the final bill. Please inform the team of any allergies or dietary requirements.