



# 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