



THE HARI

L O N D O N



FESTIVE PRIVATE DINING

Three-courses | £80.00pp

Welcome Drink

CHAPEL DOWN
Complimentary glass of bubbles

STARTERS

BEEF CARPACCIO

Seared beef carpaccio, Parmesan croquette, truffle aioli, rocket leaf & toasted pinenut

IORE DI CAROTA (Vg)

Carrot rosette with whipped vegan cream cheese, carrot and basil coulis & rice crisps

CAPEANTE

Seared scallops, carrots purée, fried samphire & pickled radish

MAINS

CARCIOFO, BURRATA & TARTUFO (V)

Roman-style artichoke, whipped burrata, black truffle, artichoke crisps & lemon zest

TACCHINO NATALIZIO

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

BRANZINO E CACCIUCCO

Pan-fried wild sea bass, cacciucco jus, saffron potatoes, fennel, baby leeks & basil oil

DESSERTS

CREMOSO ALLE CASTAGNE (V)

Chestnut cream, meringue, ice cream & marsala reduction

TIRAMISU AL MANDARINO (V)

Winter tiramisu with caramelised mandarin

PANETTONE (V)

Panettone pudding with a crème anglaise