

PRIVATE DINING MENUS

BREAKFAST AT HARRY'S

£29.00 per person

MENU 1

BREAKFAST PASTRIES

Mini croissants and chocolate and hazelnut aragostine

ENERGY BOWL

Organic cow's yoghurt with banana, pistachio, raspberry, toasted coconut and goji berries

EGGS BENEDICT

Sliced roast ham on toasted focaccia bread, two poached hen's eggs with hollandaise sauce and chives

OR

AVOCADO AND SPINACH BENEDICT

Avocado, raw baby spinach, two poached hen's eggs on toasted focaccia with hollandaise sauce

OR

EGGS ROYALE

Smoked salmon, two poached hen's eggs on toasted focaccia bread with hollandaise sauce and chives

OR

HARRY'S BREAKFAST (£4.00 supplement)

Streaky bacon, roasted mixed mushrooms, sausages, two fried hen's eggs, blistered Datterini tomatoes and sourdough toast

OR

HARRY'S GARDEN BREAKFAST (£4.00 supplement)

Two fried hen's eggs, Provolone cheese 'in carrozza', crushed avocado, roasted peppers, baby spinach and herbs with blistered Datterini tomatoes and sourdough toast



Scan for allergy
& nutritional
information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen / ingredient information is available via the QR code. A discretionary optional service charge of 13.5% will be added to your bill.

CICCHETTI

OLIVES

Green and black olives with fennel seeds and lemon

£4.25

TRUFFLE ARANCINI

PECORINO NUTS

£4.25

CANAPÉS

£3.50 per item

We recommend 4 canapés per person for a pre-lunch or dinner reception.

CALAMARI FRITTI

PROSCIUTTO AND MELONE SKEWERS

TUNA PIZZETTA

TRUFFLE ARANCINI

SMOKED SALMON BRUSCHETTA

ASPARAGI AND PROSCIUTTO

PROVOLONE IN CARROZZA

BUFFALO MOZZARELLA AND TOMATO SKEWERS

GRILLED SCHIACCIATA PICCANTE AND MOZZARELLA

ARTICHOKE AND SALSA VERDE

All choice menus are served with a selection of Italian breads, dips and sharing sides.



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PRIVATE DINING MENUS

We offer 4 choice menus and your guests may order on the day from this menu.
Please select **one** menu for your whole party.

All choice menus are served with a selection Italian breads, dips and sharing sides

LUNCH

£45.00 per person

TRUFFLE ARANCINI

Fried rice balls with truffle and Parmesan

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

INSALATA CAPRESE

Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's Olive Oil

MEZZE MANICHE ALLO ZAFFERANO

*Tubular rigate pasta with saffron emulsion, courgette flower and chives,
finished with D.O.P. Pecorino Sardo*

POLLO MILANESE

*Thinly-beaten chicken, breadcumbered and fried served with rocket salad,
datterini tomatoes, green pesto dip and grated Parmesan*

PARMIGIANO TRIANGOLI

*Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P cheese
and finished with asparagus, chilli, garlic and pangrattato*

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

TIRAMISÙ

*Espresso coffee and rum-soaked Savoiardi sponge biscuits with a mascarpone
and Marsala egg mousse, dusted with Valrhona bitter cocoa powder*

An additional cheese course can be added to all menus at a supplement of £12.50 per person.

Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.



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All choice menus are served with a selection Italian breads, dips and sharing sides

CLASSICO

£60.00 per person

Glass of Prosecco on arrival for each guest

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

ORATA E PEPERONATA

Grilled sea bream fillet with warm roasted peppers, black olives, fennel and herb salad

TRUFFLED CHICKEN

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic

RAVIOLI RICOTTA E SPINACI

Ricotta and spinach filled ravioli, burnt butter, sage, Parmesan and pine nuts

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

PANNA COTTA

Set vanilla cream with raspberry and hazelnut croccante

TIRAMISÙ

Espresso coffee and rum-soaked Savoiardi sponge biscuits with a mascarpone and Marsala egg mousse, dusted with Valrhona bitter cocoa powder

SELECTION OF TEAS AND FILTER COFFEE

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PRIVATE DINING MENUS

FESTA

£85.00 per person

Glass of Prosecco on arrival for each guest

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

RADICCHIO, GORGONZOLA, ARANCIA E NOCI

Salad of radicchio, endive, gem lettuce, gorgonzola cheese, roasted walnut pangrattato and orange

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

SPIGOLA GRIGLIATA

Chargrilled sea bass fillet on zucchine alla scapece, served with a mint and herb salad

HARRY'S "LASAGNA" DI MANZO

Braised Barolo beef cheek, roasted datterini tomato, bechamel sauce, beef ragu, parsley, thyme and Parmesan cheese

RISOTTO AGLI SPINACI E MOZZARELLA

Creamy carnaroli rice, spinach, buffalo mozzarella and crispy artichokes

PARMIGIANO TRIANGOLI

Triangoli shaped ravioli filled with Parmiggiano Reggiano D.O.P cheese and finished with asparagus, chilli, garlic and pangrattato

HARRY'S TOADSTOOL

White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch served with warm pistachio sauce

BOMBOLONI ALLA CREMA

Mini custard filled doughnuts with warm chocolate sauce

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscuits

TIRAMISÙ

Espresso coffee and rum-soaked Savoiardi sponge biscuits with a mascarpone and Marsala egg mousse, dusted with Valrhona bitter cocoa powder

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SHARING MENU

All the dishes for each course will be served together, placed in the middle of the table for you and your guests to share.

ELEGANTE

£95.00 per person

Glass of Prosecco on arrival for each guest

ZUCCHINI FRITTI

GARLIC AND ROSEMARY FLATBREAD

With Harry's Olive Oil

GRISSINI AND GREEN OLIVE TAPENADE

TRUFFLE ARANCINI

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

TRUFFLE RISOTTO

Creamy carnaroli rice, 24-month aged Parmesan and shaved truffle

SPIGOLA GRIGLIATA

Chargrilled sea bass fillet on zucchine alla scapece, served with a mint and herb salad

HARRY'S RIB-EYE

Chargrilled marinated 12oz rib-eye steak on the bone served with tomato and olive salsa, warm rosemary and garlic butter with Parmesan pangrattato

TOMATO & BASIL SALAD

TENDERSTEM BROCCOLI

Parmesan and lemon

'NDJUA MAC & CHEESE

HARRY'S GONDOLA

Selection of sharing desserts

Gianduia sundae, custard filled mini doughnuts with warm chocolate sauce and mini tiramisu

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