

# PRIVATE DINING MENUS

## BREAKFAST AT HARRY'S

£29.00 per person

### MENU 1

#### BREAKFAST PASTRIES

*Mini croissants and chocolate and hazelnut aragostine*

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#### ENERGY BOWL

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

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#### 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  
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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*

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### 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, breadcrumbed 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*

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### 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*

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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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Please select **one** menu for your whole party.

*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*

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### 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*

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### 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*

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### SPIGOLA GRIGLIATA

*Chargrilled sea bass fillet on zucchini 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 Parmigiano Reggiano D.O.P cheese  
and finished with asparagus, chilli, garlic and pangrattato*

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### 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 biscotti*

### 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 zucchini 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*

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

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