



## Christmas 2022

Dear Sir/Madam

We have pleasure to enclose a selection of our Christmas menus for your perusal. Should you wish to make a booking please do not hesitate to contact our reception on 020 7623 2355 or e-mail [info@harrys.co.uk](mailto:info@harrys.co.uk) where we will be pleased to assist.

The Christmas menus will be served from Tuesday 29th November 2022 to Thursday 22<sup>nd</sup> December 2022. Lunchtime reservations will be restricted to a maximum of 8 people for the a la carte menu, with larger groups choosing from either the Christmas Set Menu or the Canapé Menus.

For restaurant bookings of 8 or more, written confirmation and a deposit of £10.00 per person will be required to ensure the booking. Tables of 8 or more will also be asked to pre-choose their order 72 hours in advance from the Christmas Set Menu together with final numbers of guests. For all other group bookings, a deposit of 50% of the minimum spend will be required to be paid on confirmation of booking. Please note that deposits are non-refundable once paid and, after final numbers have been confirmed on all bookings 1 week in advance, full payment will be expected for each guest.

A 12.5% discretionary service charge will be added to all final accounts.

### Private Dining & Exclusivity

- Private dining available for 20 – 37 people
- Harry's Bar & Dining Room available for exclusive use up to a maximum of 120 people.

For tailor-made events please email Nikki Farmer directly on [nikki@harrys.co.uk](mailto:nikki@harrys.co.uk) so that she may discuss your specific requirements directly with you.

### Champagne Breakfasts

Our renowned Champagne Breakfasts at £28.50 per person will be available on selected dates. Please contact Nikki Farmer at [nikki@harrys.co.uk](mailto:nikki@harrys.co.uk) for further information.

Kind regards

**Harry's Bar & Dining Room**



## A LA CARTE CHRISTMAS MENU

### Starters

- Roasted Butternut Squash Soup with chilli, coconut cream and coriander 6.50 (v) (gf) (vg)
- Scottish Smoked Salmon with shaved fennel with honey and wholegrain mustard dressing 10.50 (gf)
- Grilled Artichoke Cup with sweet peppers, toasted pine nuts on rocket salad and glazed balsamic 9.50 (vg) (gf)
- Smooth Duck Liver and Grand Marnier Pate served with toasted brioche 9.50
- Seared Fillet of Beef Carpaccio with rocket salad and shaved parmesan 10.50 (gf)
- Wild Winter Mushroom Crespelle with spinach gratinee 9.50 (v)

### Mains

- Grilled Sea Bream Fillet with sizzled ginger, chilli and spring onions on crushed garlic potatoes 23.50 (gf)
- Roasted Haddock Fillet with prawn and caper butter served with hand cut chips 23.50
- Traditional Roast Bronze Turkey served with chestnut & parsnip stuffing, roasted rosemary potatoes, buttered Vichy carrots, Brussel sprouts, chipolata wrapped in pancetta, cranberry sauce and jus 23.50 (gf)
- Char-Grilled Prime English Fillet Steak au poivre served with hand cut chips 30.00 (gf)
- Hungarian Veal Goulash served with buttered noodles and sour cream 23.00
- Finest Country Pork Sausages with apple and caramelised red onion relish served with creamy mash 18.00
- Pan-Fried Calves Liver with shallot jus and crispy pancetta and served with creamy mash 23.00 (gf)
- Sweet Potato, Lentil and Courgette Tagine with harissa and coriander and served with braised rice 18.50 (gf) (v) (vg)
- Linguine Pasta with creamy oyster mushroom and wilted spinach 18.50 (v)

### Sides each at 4.50

- Roasted Rosemary Potatoes - Braised White Rice - Creamy Mash - Hand Cut Chips – Fine Green Beans
- Buttered Vichy Carrots – Brussel Sprouts - Tomato & Sweet Onion Salad - Rocket Balsamic Salad - Mixed Salad

### Desserts each at 7.50

- Traditional Christmas Pudding served with brandy sauce - Tart au Citron served with fresh cream -
- Homemade Marsala Tiramisu topped with fresh raspberry -
- Belgian Chocolate Truffle Cake with chocolate sauce and fresh strawberries (vg) (gf) -
- Ice cream choice of: *Vanilla – Strawberry – Chocolate* Sorbet choice of: *Lemon – Blackcurrant – Mango*

### Harry's Bar Cheese Platter 12.50

- Served with fresh grapes, cheese biscuits and onion chutney
- Selection of Continental and British cheeses (please ask your server for the daily selection)

A 12.5% discretionary service charge will be added to your final account.  
Please note there may be a trace of allergens in some of our dishes, please ask a server.  
(v) vegetarian (vg) vegan (gf) gluten free

Chef: Aziouz Lammali



## CHRISTMAS SET MENU

£45.00 per head

### Starters

- Roasted Butternut Squash Soup with chilli, coconut cream and coriander (v) (gf) (vg)
- Scottish Smoked Salmon with shaved fennel with honey and wholegrain mustard dressing (gf)
- Grilled Artichoke Cup with sweet peppers, toasted pine nuts on rocket salad and glazed balsamic (vg) (gf)
- Smooth Duck Liver and Grand Marnier Pate served with toasted brioche
- Wild Winter Mushroom Crespelle with spinach gratinee (v)

### Mains

- Grilled Sea Bream Fillet with sizzled ginger, chilli and spring onions (gf)
- Traditional Roast Bronze Turkey served with chestnut & parsnip stuffing, chipolata wrapped in pancetta, cranberry sauce and jus (gf)
- Char-Grilled Prime English Fillet Steak au poivre (gf)
- Hungarian Veal Goulash served with buttered noodles and sour cream
- Linguine Pasta with creamy oyster mushroom and wilted spinach (v)

*Seasonal vegetables and roasted rosemary potatoes are served on the table with all main courses*

### Additional Sides available at £4.50 each

- Roasted Rosemary Potatoes - Braised White Rice - Creamy Mash - Hand Cut Chips – Fine Green Beans
- Buttered Vichy Carrots – Brussel Sprouts - Tomato & Sweet Onion Salad - Rocket Balsamic Salad - Mixed Salad

### Desserts

- Traditional Christmas Pudding served with brandy sauce (v)
- Tart au Citron served with fresh cream (v)
- Homemade Marsala Tiramisu topped with fresh raspberries (v)
- Belgian Chocolate Truffle Cake with chocolate sauce and fresh strawberries (vg) (gf) -
- Selection of ice cream or sorbet (v)
- Cheeseboard (v)

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Chef: Aziouz Lammali



## EXCLUSIVE CORPORATE PARTY PACKAGE

**£120 per person**

minimum 40 – maximum 120

**Glass of Prosecco Vaporetto NV on arrival**

### **Wines**

*to be served throughout the four hour event*

Pinot Grigio, L'Aristocratico, Trentino, Italy, 2020  
Sauvignon Blanc Son Excellence, Cotes de Gascogne, France, 2020  
Marques de Morano Rioja, Spain, 2020  
Malbec Argentio, Mendoza, Argentina, 2021  
Pinot Grigio, Rose delle Venezie, Parini, Italy, 2020

### **Canapé Menu**

Mini steak sandwiches with peppers, onions and Dijon mustard  
Mini vegetable samosas with mint salsa (vg)  
Grilled tiger prawns with chilli, ginger, lime and coriander (gf)  
Mozzarella, tomato and basil bruschetta (v)  
Classic Falafel with creamy tahini and lemon dip (vg)  
Mini Scottish smoked salmon hash brown with grain mustard and lime dip  
Homemade mini beef burger with melted mature cheddar cheese  
Mini Vegetable spring rolls with plum sauce (vg)

### **Bar**

Unlimited bar of premium draught and bottled beers, soft drinks and single mixed house spirits:  
Beefeater Gin, Absolut Vodka, Havana Club White Rum, Ballantine's Whisky

The above package is priced on the basis the unlimited bar will be for a period of four hours.  
A cash bar will be available for your guests all evening should they wish to purchase top shelf spirits, cocktails, shooters or any other beverages.

### **Entertainment**

We can also arrange our resident DJ's to play a 4 hour set, cost to be advised

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## CANAPE MENUS

Canapé menus - minimum order for 20 persons - (canapes to be ordered a min. of 48 hours before booking)

### **£20 per person canapé menu**

Homemade mini beef burgers with melted mature cheddar

Pizza focaccia with roasted peppers and mozzarella (v)

Tempura king prawns with sweet chilli dip

Mini vegetable samosas with mint salsa (vg)

Mushroom and dolcelatte tartlets (v)

Cocktail pork sausages in honey and mustard

Ginger and lemon chicken skewers with satay dip

Mini vegetable spring rolls with plum sauce (vg)

### **£25 per person canapé menu**

Mini steak sandwiches with peppers, onions and Dijon mustard

Mini vegetable samosas with mint salsa (vg)

Tempura king prawns with sweet chilli dip

Mozzarella, tomato and basil bruschetta (v)

Classic falafel with creamy tahini and lemon dip (vg)

Mini Scottish smoked salmon hash brown with grain mustard and lime dip

Homemade mini beef burger with melted mature cheddar cheese

Mini Vegetable spring rolls with plum sauce (vg)

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(gf) gluten free (v) vegetarian (vg) vegan



**CHAMPAGNE BREAKFAST**  
**£28.50 per person**

7.00am – 10.00am

**Glass of Perrier Jouët Grand Brut NV Champagne**

Choice of:

Full English Breakfast with choice of:  
organic fried or scrambled eggs, prime back bacon, finest pork sausage,  
mushrooms, baked beans and tomatoes

or

Finest Scottish Smoked Salmon served with organic scrambled eggs

All served with

Toast – Croissants – Pain au Chocolat - Marmalade – Honey

Choice of tea and coffee

Freshly squeezed orange juice

Champagne breakfast served on selected dates  
Please email [nikki@harrys.co.uk](mailto:nikki@harrys.co.uk) for further details

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