



Christmas 2024

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 where we will be pleased to assist.

The Christmas A la Carte menu will be served from Tuesday 26th November 2024 to Friday 20th December 2024. 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 6 or more, written confirmation and a deposit of £10.00 per person will be required to ensure the booking. Tables of 10 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 8 – 35 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 so that she may discuss your specific requirements directly with you.

Champagne Breakfasts

Our renowned Champagne Breakfasts at £30.00 per person will be available on selected dates. Please contact Nikki Farmer at 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 7.25 (v) (gf) (vg)
- Scottish Smoked Salmon with shaved fennel with honey and wholegrain mustard dressing 11.00 (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 11.00 (gf)
- Wild Mushroom & Stilton Tart on baby spinach leaves 9.50 (v)

Mains

- Grilled Sea Bream Fillet with sizzled ginger, chilli and spring onions on crushed garlic potatoes 25.00 (gf)
- Grilled Salmon Fillet with dill and creamy white wine sauce and served with braised rice 25.00
- 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 26.00 (gf)
- Char-Grilled Prime English Fillet Steak au poivre served with hand cut chips 35.00 (gf)
- Hungarian Veal Goulash served with buttered noodles and sour cream 26.00
- Finest Country Pork Sausages with apple and caramelised red onion relish served with creamy mash 20.00
- Pan-Fried Calves Liver with shallot jus and crispy pancetta and served with creamy mash 25.00 (gf)
- Sweet Potato, Lentil and Courgette Tagine with harissa and coriander and served with braised rice 19.00 (gf) (v) (vg)
- Creamy Leek & Pea Fettuccine with lemon and fresh mint 19.00 (v)

Sides each at 4.75

- 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 7.75

- 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 13.50

- 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

£48.00 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 Mushroom & Stilton Tart on baby spinach leaves (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
- Creamy Leek & Pea Fettuccine with lemon and fresh mint (v)

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

Additional Sides available at £4.75 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

£125 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, 2023
Sauvignon Blanc Son Excellence, Cotes de Gascogne, France, 2023
Marques de Morano Rioja, Spain, 2022
Malbec Argentio, Mendoza, Argentina, 2023
Pinot Grigio, Rose delle Venezie, Parini, Italy, 2023

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 event)

£25 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)

£30 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)

Minimum order for 20 persons – canapes to be ordered a minimum of 48 hours prior to event date

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



CHAMPAGNE BREAKFAST
£30.00 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 for further details

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