



NEW YEARS EVE MENU

£85 PER PERSON

A glass of Champagne on arrival

TO SHARE

TRUFFLE ARANCINI

Fried rice balls with truffle and Parmesan

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

CHOOSE ONE OF THE BELOW FOR YOUR MAIN

LOBSTER RAVIOLI

Square pasta parcels filled with lobster meat served in a rich butter emulsion finished with Amalfi lemon and chervil

HARRY'S RIB-EYE

Chargrilled marinated 12oz rib-eye steak on the bone with garlic roasted porcini mushrooms and shaved winter truffle

SPIGOLA GRIGLIATA

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

AUBERGINE PARMIGIANA

Slices of aubergine layered with buffalo mozzarella and scamorza cheese, served in a rich tomato sauce

FOR THE TABLE

TENDERSTEM BROCCOLI WITH PARMESAN AND LEMON
OLIVE OIL MASHED POTATOES
TOMATO & BASIL SALAD

CHOICE OF DESSERT

HARRY'S "FESTIVE FOREST" TOADSTOOL

White chocolate, fresh blackberries, mascarpone mousse, caramelised hazelnuts, iced dark chocolate parfait and pistachio biscotti crunch served with warm pistachio sauce

TIRAMISÙ

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

GELATO CANNOLI

Mini cannoli filled with milk gelato and chocolate dipping sauce



For allergen info please scan QR code

*Please notify your waiter of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes.*