



Christmas 2019

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 2019 to Monday 23rd December 2019. 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 in Abchurch Lane is available for exclusive use up to a maximum of 120 people.
- Should you have a larger event Harry's Bar & Brasserie in Ironmonger Lane, EC2 caters for up to 250 people (please contact Clare Hooper on 0207 600 0300 or details@harrys.co.uk)

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 £25.00 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



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 9.50 (gf)
Grilled Artichoke Cap with sweet peppers, toasted pine nuts on rocket salad and glazed balsamic 8.50 (vg) (gf)
Smooth Duck Liver and Grand Marnier Pate served with toasted brioche 8.25
Seared Fillet of Beef Carpaccio with rocket salad and shaved parmesan 9.95 (gf)
Wild Winter Mushroom Crespelle with spinach gratinee 8.75 (v)

Mains

- Grilled Sea Bream Fillet with sizzled ginger, chilli and spring onions on crushed garlic potatoes 22.00 (gf)
Roasted Haddock Fillet with prawn and caper butter served with hand cut chips 22.00
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 20.00 (gf)
Char-Grilled Prime English Fillet Steak au poivre served with hand cut chips 27.00 (gf)
Hungarian Veal Goulash served with buttered noodles and sour cream 19.50 (gf)
Finest Country Pork Sausages with apple and caramelised red onion relish served with creamy mash 15.00
Pan-Fried Calves Liver with shallot jus and crispy pancetta and served with creamy mash 20.00 (gf)
Sweet Potato, Lentil and Courgette Tagine with harissa and coriander and served with braised rice 17.50 (gf) (v) (vg)
Linguine Pasta with creamy oyster mushroom and wilted spinach 17.50 (vg)

Sides each at 3.75

- Roasted Rosemary Potatoes - Saffron Rice - 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 6.50

- 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*

Cheeseboard 10.00

- Served with fresh grapes, apple chutney and a mixture of savoury crackers and biscuits
Old Sussex – *An English farmhouse cheddar style, strong flavoured, full bodied cheese*
Roquefort – *Known as the cheese of Kings and Popes, this blue cheese is made from unpasteurised ewes milk*
Delice de Bourgogne – *A decadent triple cream cheese creating a rich full flavour, melt in the mouth texture*

Chef: Aziouz Lammali

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



CHRISTMAS SET MENU

£38.00 per head

Starters

- Roasted Butternut Squash Soup with chilli, coconut cream and coriander (v) (vg) (gf)
Scottish Smoked Salmon with shaved fennel with honey and a wholegrain mustard dressing (gf)
Grilled Artichoke Cap 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

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

- 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 19.50 (gf)
Linguine Pasta with creamy oyster mushroom and wilted spinach (vg)

Additional Sides available at £3.75 each

- Roasted Rosemary Potatoes - Saffron Rice - 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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DELUXE CHRISTMAS SET MENU

£65.00 per head (minimum 20 - maximum 38 people)

Glass of Perrier Jouët Grand Brut NV Champagne on arrival

Selection of canapes

Grilled Tiger Prawns with chilli, ginger, lime and coriander (gf) -
Cocktail pork sausages in honey and mustard - Classic Falafel with creamy tahini and lemon dip (vg)
Mini Scottish smoked salmon hash brown with grain mustard and lime dip

Starters

Roasted Butternut Squash Soup with chilli, coconut cream and coriander (v) (vg) (gf)
Scottish Smoked Salmon with shaved fennel with honey and a wholegrain mustard dressing (gf)
Grilled Artichoke Cap 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

Seasonal vegetables and roasted rosemary potatoes are served on the table with all main courses
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 19.50 (gf)
Linguine Pasta with creamy oyster mushroom and wilted spinach (vg)

Additional Sides available at £3.75 each

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

Desserts

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

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EXCLUSIVE CORPORATE PARTY PACKAGE

£100 per person

Inclusive of service charge - minimum 20 – maximum 120

Glass of Perrier Jouët Grand Brut NV Champagne on arrival

Wines

to be served throughout the four hour event

Pinot Grigio, L'Aristocratico, Trentino, Italy, 2018

Sauvignon Blanc Son Excellence, Cotes de Gascogne, France, 2018

Marques de Morano Rioja, Spain, 2017

Merlot, Cote Lavande, Pays d'Oc, France, 2016

Pinot Grigio, Rose delle Venezie, Parini, Italy, 2017

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, tobacco or any other beverages.

Entertainment

To include one of our resident DJ's to play a 4 hour set.

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CANAPE MENUS

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

£15 per person canapé menu

Homemade mini beef burgers with melted mature cheddar

Pizza focaccia with roasted peppers and mozzarella (v)

Mini prawn cocktail lettuce wraps (gf)

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)

£20 per person 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)

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CHAMPAGNE BREAKFAST

£25.00 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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