

# Set Menus

## *Pre Dinner*

Glass of Prosecco and Chef's selection of 4 canapés £25.00 per person  
The Hari cocktail and Chef's selection of 4 canapés £30.00 per person

## Menus

### Starter

Crisp squid with lemongrass, kaffir lime and chilli dipping sauce  
Honey glazed pork belly with fennel slaw  
Beetroot carpaccio and goats cheese salad

### Main

Pan roasted sea trout with braised broad beans, peas and lettuce and sauce vierge  
Chargrilled Onglet steak with smoked garlic potato puree and roasted onions  
Butternut squash ravioli with sage butter

### Dessert

Passionfruit posset with raspberries  
Doughnut balls with vanilla ice cream and chocolate sauce  
Classic lemon tart, raspberries and meringue kisses

£55 per person

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### Starter

Artisan produced smoked Mackerel with lightly pickled cucumber / radish salad and house made soda bread  
Pear, endive and Pecorino cheese salad  
Ham hock salad, pickled red onion and watercress salad with deep fried hens egg

### Main

Free Range chicken breast confit garlic mash with salsify and artichokes  
Sea bass, braised saffron carrot and fennel  
Pumpkin gnocchi with gorgonzola

### Dessert

Pear and almond tart with ginger ice cream  
White chocolate pot with passionfruit curd  
Floating Islands with maple syrup, pink praline and violets

£60 per person

THE HARI

L O N D O N  
BELGRAVIA

# Set Menus

## Starter

Beef carpaccio with truffle dressing, and wild mushroom and artichoke salad  
Crab cakes with tarragon and lemon mayonnaise and fennel slaw  
Burrata with caponata and garlic croutes

## Main

Lamb rump, celeriac gratin, chargrilled ramps and salsa verde  
Halibut, new potato chop, with asparagus and Samphire  
Pea shoot and goats cheese risotto with borage flowers and goats cheese balls

## Dessert

Bergamot and lemon tart with blueberries and milk ice cream  
Honey parfait with honey spice sponge and caramelised figs  
Neals Yard cheese plate with walnut toasts, oatcakes and sweet chutney

£65 per person

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## *Post Dinner*

Sharing cheese platter for the table

Port from

Dessert wine from

Whiskey and cigar paring (1 double shot of whiskey and 1 cigar)\*

\*Terrace open 9am till 11pm

£9.5 per person

£140 per bottle

£35 per bottle

from £40 per person

48 hours notice is required prior to the event for group up to 70 people. A week notice is required prior the event for group more than 70 people (Monday – Friday)

THE HARI

L O N D O N  
BELGRAVIA

A discretionary 12.5% service charge will be added to the final bill