

HARRY'S



FESTIVE
BROCHURE



THE VITTORIO PRIVATE DINING ROOM

Harry's Victoria offers an intimate private space for events and functions which is available to book seven days a week for breakfast, lunch and dinner.

Beneath the hustle and bustle of our restaurant, down the golden staircase, The Vittorio Private Dining Room accommodates up to 18 seated guests, and is the ideal space for all occasions including business and private celebrations. Seasonal Italian ingredients inspire the menus through classic dishes of pasta and carne e pesce, served either as a set menu, choice menu or an Italian family style sharing menu.

With soft furnishings and décor evoking the Italian 'Dolce Vita' and the Italian Renaissance, the space features Venetian-inspired oak, brass and Murano glass, bringing a touch of glamour to the space.

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design to create a truly memorable event.



MORE DETAILS

For The Vittorio Room, we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. We have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

Travel and Parking

Nearest tube – Victoria

Parking - APCOA Parking (UK) Limited, Victoria Station
Eccleston Bridge, City of Westminster, London, SW1W 9SJ (2 minute walk)

Timings

Breakfast: TBC

Lunch: 12.00 until 17.00 with host's access from 11.30

Dinner: 18.30 until 00.00 with host's access from 18.00
(Sunday guests' departure 23.00)

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.





PRIVATE DINING MENUS

BREAKFAST AT HARRY'S VICTORIA

£38.00 per person

MENU 1

BREAKFAST PASTRIES

Mini croissants and chocolate and hazelnut aragostine

~

ENERGY BOWL

*Organic cow's yoghurt with banana, pistachio, raspberry,
toasted coconut and goji berries*

~

EGGS BENEDICT

*Sliced roast ham on toasted focaccia bread, two poached hen's eggs
with hollandaise sauce and chives*

OR

AVOCADO AND SPINACH BENEDICT

*Avocado, raw baby spinach, two poached hen's eggs on toasted focaccia
with hollandaise sauce*

OR

EGGS ROYALE

*Smoked salmon, two poached hen's eggs on toasted focaccia bread
with hollandaise sauce and chives*



Scan for allergy
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A discretionary optional service charge of 13.5% will be added to your bill.

PRIVATE DINING MENUS

BREAKFAST AT HARRY'S VICTORIA

£43.00 per person

MENU 2

BREAKFAST PASTRIES

Mini croissants and chocolate and hazelnut aragostine

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ENERGY BOWL

*Organic cow's yoghurt with banana, pistachio, raspberry,
toasted coconut and goji berries*

~

HARRY'S BREAKFAST

*Streaky bacon, roasted mixed mushrooms, sausages, two fried hen's eggs,
blistered Datterini tomatoes and sourdough toast*

OR

HARRY'S GARDEN BREAKFAST

*Two fried hen's eggs, Provolone cheese 'in carrozza', crushed avocado,
roasted peppers, baby spinach and herbs with blistered Datterini tomatoes
and sourdough toast*



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CICCHETTI

OLIVES

*Green and black olives with
fennel seeds and lemon*

£4.25

TRUFFLE

PECORINO NUTS

£4.25

CANAPÉS

£2.95 per item

We recommend 4 canapés per person for a pre-lunch or dinner reception.

CALAMARI FRITTI

PROSCIUTTO AND MELONE SKEWERS

TUNA PIZZETTA

TRUFFLE ARANCINI

SMOKED SALMON BRUSCHETTA

ASPARAGI AND PROSCIUTTO

PROVOLONE IN CARROZZA

BUFFALO MOZZARELLA AND TOMATO SKEWERS

GRILLED SCHIACCIATA PICCANTE AND MOZZARELLA

ARTICHOKE AND SALSA VERDE

All choice menus are served with a selection of Italian breads, dips and sharing sides.



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PRIVATE DINING MENUS

LUNCH AT HARRY'S VICTORIA

£50.00 per person

AVAILABLE MONDAY - SUNDAY
LUNCHTIME ONLY

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

ZUPPA DI CIPOLLE

Creamy white onion and cannellini bean soup with fregola, cavolo nero, baby cipollini onions and toasted focaccia croutons

~

PAPPARDELLE AL RAGÙ BOLOGNESE

Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

POLLO MILANESE

Thinly-beaten chicken, bread-crumbed and fried served with rocket salad, tomatoes and grated Parmesan

AUBERGINE PARMIGIANA

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

~

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

PANNA COTTA

Set vanilla cream with raspberry and hazelnut croccante

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE



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PRIVATE DINING MENUS

We offer 3 choice menus and your guests may order on the day from this menu.
Please select **one** menu for your whole party.

All choice menus are served with a selection Italian breads, dips and sharing sides

MENU 1

£65.00 per person

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

TONNO ALLA GRIGLIA

*Chargrilled tuna steak served with cannellini beans and a warm tomato,
Taggiasca olive, Amalfi lemon and basil salsa*

TRUFFLED CHICKEN

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic

PASTA VERDE

*Long string pasta with courgette strips and spinach finished with broccoli pesto,
pine nuts, Parmesan pangrattato and creamy burrata*

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

PANNA COTTA

Set vanilla cream with raspberry and hazelnut croccante

TIRAMISÙ

*Espresso coffee and rum-soaked Savoiardi sponge biscuits with a mascarpone and Marsala egg mousse,
dusted with Valrhona bitter cocoa powder*

SELECTION OF TEAS AND FILTER COFFEE

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An additional cheese course can be added to all menus at a supplement of £12.50 per person.

Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.



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PRIVATE DINING MENUS

MENU 2

£75.00 per person

BURRATA

Creamy burrata from Puglia with prosciutto crudo, pistachio and pane fritto

INSALATA DI FINOCCHIO E CICORIA

Light and crisp salad of shaved fennel, white endive, clementine and toasted walnuts with a citrus dressing and shaved Pecorino cheese

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

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SPIGOLA GRIGLIATA

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

COSCETTA D'ANATRA CONFIT

Confit duck leg, braised Castelluccio lentils, salsa verde

RISOTTO ALLO ZAFFERANO E TARTUFO

Creamy Carnaroli rice, saffron, 24 month aged Parmesan cheese and finished with shaved black winter truffle

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AMALFI SUNDAE

Lemon sorbet, candied lemon, whipped cream, milk gelato, meringue, lemon sauce and sugared rosemary

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

TIRAMISÙ

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

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PRIVATE DINING MENUS

MENU 3

£85.00 per person

CRUDO DI TONNO

Thinly-sliced raw yellowfin tuna with orange, capers, shaved fennel and basil

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

SPIGOLA GRIGLIATA

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

HARRY'S RIB EYE

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

TRUFFLE RISOTTO

Creamy carnaroli rice, 24-month aged Parmesan and shaved truffle

MILLEFOGLIE DI PISTACCHIO E CIOCCOLATO

Crispy puff pastry layered with pistachio ice cream, chocolate mousse, caramelised hazelnut crunch, salted caramel, Chantilly cream and hot chocolate sauce

HARRY'S FESTIVE TOADSTOOL

White chocolate, fresh blackberries, mascarpone mousse, caramelised hazelnuts, iced vanilla 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

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SHARING MENUS

We offer 2 sharing menus which are designed to give a true Harry's Italian experience. All the dishes for each course will be served together, placed in the middle of the table for you and your guests to share.

We ask you to select **one** menu for your whole party.

SHARING MENU 1

£105.00 per person

GRISSINI AND
GREEN OLIVE

TAPENADE
OLIVES

ZUCCHINI FRITTI
TRUFFLE ARANCINI

CARPACCIO

DI MANZO
*Raw slices of beef
with Cipriani
mustard dressing*

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*

BURRATA

*Creamy burrata from
Puglia with datterini
tomato, basil and
Harry's extra virgin
olive oil*

HARRY'S RIB EYE

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

TRUFFLE RISOTTO

*Creamy carnaroli rice, 24-month
aged Parmesan and shaved truffle*

SPIGOLA GRIGLIATA

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

GREEN BEANS
*Chilli, garlic and
olive oil*

TOMATO AND
BASIL SALAD

TENDERSTEM
BROCCOLI
Parmesan and lemon

'NDJUA
MAC &
CHEESE

TIRAMISÙ

*Espresso coffee and rum-soaked
Savoardi sponge biscuits with a mascarpone
and Marsala egg mousse, dusted with
Valrhona bitter cocoa powder*

MILLEFOGLIE DI PISTACCHIO
E CIOCCOLATO

*Crispy puff pastry layered with pistachio ice
cream, chocolate mousse, caramelised hazelnut
crunch, salted caramel, Chantilly cream
and hot chocolate sauce*

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CONTACT US

events@harrysvictoria.com



52 Grosvenor Gardens, Victoria, London SW1W OAU

[insert web address]