

NEW YEAR'S EVE MENU

£85 PER PERSON

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

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

CHOOSE ONE OF THE BELOW FOR YOUR MAIN

CIPRIANI TAGLIOLINI AL GRANCHIO

Fine tagliolini pasta, garlic, chilli, datterini tomato, hand picked white crab meat, basil & Amalfi lemon

FILLETTO DI MANZO ALLA GRIGLIA

Roasted beef fillet with porcini mushrooms, black winter truffles and creamy olive oil mash potato

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

HARRYS FESTIVE "FORREST" TOADSTOOL

White Chocolate, mascarpone mousse, iced vanilla parfait caramelised hazelnuts and meringue, 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

HARRY'S AMALFI LEMON

White chocolate and lemon cheesecake, crushed amaretti biscotti, Amalfi lemon sorbet and toasted marangue



Scan for allergy
& nutritional
information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen / ingredient information is available via the QR code.