Harp Evening with Fiona Hosford

STARTERS

PARMIGIANA (V)
Layers of butternut squash, tomato, mozzarella, parmesan sauce

SALMONE
Choux pastry buns, filled with smoked salmon, watercress butter, bottarga

CARPACCIO
Fillet carpaccio, rocket, citronette, parmesan shavings

MINESTRONE (V)
Winter vegetables & legumes soup

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MAINS

AGNELLO
Slow roasted Sussex saddle of lamb, black garlic mashed potato, winter vegetables, olive & garlic sauce

ZUPPA ALLA PUGLIESE
Spicy Pugliese tomato & fish stew with mussels, prawns, squid &red bream

CARTOCCIO DI PASTA (V)
Fresh strozzapreti, over baked in a parcel with creamed cauliflower, artichokes, lemon, herbs & parmesan

RISOTTO
Violone nano, butternut squash purée, crayfish, disaronno, grated bottarga

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DESSERTS

CHOCOLATE PROFITEROLES
served with chocolate sauce

PANETTONE
toasted panettone, spiced apples, vanilla ice cream

CREME BRULEE
grand marnier creme brulée

REALE DI FORMAGGIO
a trio of specially selected Italian cheeses served with crackers

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