

# FESTIVE LUNCH MENU

£32 PER PERSON

AVAILABLE UNTIL 9<sup>TH</sup> DECEMBER,  
12NOON - 4PM

## STARTERS

Taleggio cheese arancine, cranberry  
& orange sauce

Fried calamari, courgette, red pepper,  
garlic mayonnaise & lemon

Minestrone, toasted ciabatta (VE)

Parma ham bruschetta, spicy 'nduja, honey  
& pistachio nuts with toasted ciabatta

## MAINS

Wild mushroom risotto, porcini,  
white wine & thyme (V)

Sirloin steak (225g), peppercorn sauce  
*£1.50 Supplement*

Whole boneless sea bass, lemon caper sauce

Meatballs in a spicy tomato sauce, basil  
& toasted ciabatta

Turkey in marsala sauce, green beans,  
butter & sage

**VEGETABLES, GARLIC & ROSEMARY  
ROAST NEW POTATOES TO SHARE (V)**

## DESSERTS

Chocolate fondant, stuffed with chocolate truffles  
& vanilla ice cream (V)

Tiramisú, the ultimate Italian dessert

A selection of ice cream & sorbets, served with a homemade  
hazelnut & pistachio cantuccini biscuit (V)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & nutritional information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill.

# FESTIVE MENU

£42 PER PERSON

AVAILABLE ALL DAY

## STARTERS

Parma ham bruschetta, spicy 'nduja, honey  
& pistachio nuts with toasted ciabatta

Taleggio cheese arancine, cranberry & orange sauce

Minestrone, toasted ciabatta (VE)

Fried calamari, courgette, red pepper,  
garlic mayonnaise & lemon

## MAINS

Wild mushroom risotto, porcini, white wine  
& thyme (V)

Sirloin steak (225g), peppercorn sauce

Fillet steak (225g), peppercorn sauce  
*£6.50 Supplement*

Aubergine Parmigiana, smoked provola cheese,  
pecorino, tomato & basil pesto (V)

Turkey in marsala sauce, green beans,  
butter & sage

Whole boneless sea bass, lemon caper sauce

**VEGETABLES, GARLIC & ROSEMARY  
ROAST NEW POTATOES TO SHARE (V)**

## DESSERTS

Apple & blackberry crostata, vanilla ice cream (V)

Tiramisú, the ultimate Italian dessert

Chocolate cheesecake with Ferrero Rocher,  
sour cherries (V)

Cheese board, dolcelatte, buffalo ricotta  
& pecorino

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# FESTIVE MENU

£55 PER PERSON

AVAILABLE ALL DAY

## A glass of Prosecco on arrival

Freshly baked Italian breads served with creamy pesto dip to share (V)

## STARTERS

Carpaccio, thinly sliced beef fillet, Venetian dressing

King prawn bruschetta, chilli mayonnaise & toasted ciabatta

Taleggio cheese arancine, cranberry & orange sauce

Parma ham & buffalo ricotta, honey & pistachio

## MAINS

Roast cod, salame, cherry tomato, potato & rosemary

Turkey in marsala sauce, green beans, butter & sage

Ribeye steak (225g), peppercorn sauce

Fillet steak (225g), peppercorn sauce  
*£6.50 Supplement*

Crispy duck, cherry & red wine sauce

Pumpkin & ricotta tortelloni, sage butter & toasted pine nuts (V)

## VEGETABLES, GARLIC & ROSEMARY ROAST NEW POTATOES TO SHARE (V)

## DESSERTS

Irish cream panna cotta, chocolate coffee beans

Tiramisú, the ultimate Italian dessert

Chocolate cheesecake with Ferrero Rocher, sour cherries (V)

Cheese board, dolcelatte, buffalo ricotta & pecorino

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# FESTIVE À LA CARTE

*Choose a minimum of 2 courses*

## STARTERS

Carpaccio, thinly sliced beef fillet, Venetian dressing £13.75

Heritage tomato & basil bruschetta (VE) £8

Fried calamari, courgette, red pepper,  
garlic mayonnaise & lemon £10.50

Taleggio cheese arancine, cranberry  
& orange sauce £10

King prawn bruschetta, chilli mayonnaise  
& toasted ciabatta £11.50

## MAINS

Turkey in marsala sauce, green beans, butter & sage £19.95

Ribeye steak (225g), served with fries & your choice  
from one of our freshly prepared sauces or butters £28.95

Fillet steak (225g), served with fries & your choice  
from one of our freshly prepared sauces or butters £34.75

Whole boneless sea bass, lemon caper sauce £24.50

Lasagne, slow cooked beef ragù, tomato,  
pecorino cheese & basil pesto £15.75

Grilled swordfish, salsa verde £23

Pumpkin & ricotta tortelloni, sage butter  
& toasted pine nuts (V) £15.25

- **SIDE ORDERS** Available at an additional cost -

## DESSERTS

Irish cream panna cotta, chocolate coffee beans £8.50

Chocolate fondant, stuffed with chocolate  
truffles & vanilla ice cream (V) £8.50

Tiramisù, the ultimate Italian dessert £8

Apple & blackberry crostata, vanilla ice cream (V) £8.50

Cheese board, dolcelatte, buffalo ricotta & pecorino £11

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# CHRISTMAS DAY MENU

£80 PER PERSON

## A glass of Prosecco on arrival

Freshly baked Italian breads, creamy pesto dip  
& Cerignola olives to share (V)

## STARTERS

Carpaccio, thinly sliced beef fillet,  
Venetian dressing

Pan-fried scallops, potato puree & crispy pancetta

Taleggio cheese arancine, cranberry  
& orange sauce

Parma ham & buffalo ricotta,  
honey & pistachio

## MAINS

Roast cod, salame, cherry tomato, potato & rosemary

Turkey in marsala sauce, green beans, butter & sage

Ribeye steak (225g), peppercorn sauce

Fillet steak (225g), peppercorn sauce

Crispy duck, cherry & red wine sauce

Pumpkin & ricotta tortelloni, sage butter  
& toasted pine nuts (V)

## VEGETABLES, GARLIC & ROSEMARY ROAST NEW POTATOES TO SHARE (V)

## DESSERTS

Irish cream panna cotta, chocolate coffee beans

Tiramisú, the ultimate Italian dessert

Chocolate cheesecake with Ferrero Rocher,  
sour cherries (V)

Cheese board, dolcelatte, buffalo ricotta & pecorino

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# CHRISTMAS DAY BAMBINO MENU

£45 PER PERSON

## A soft drink on arrival

Freshly baked Italian breads served with creamy pesto dip & Cerignola olives to share (V)

## STARTERS

Taleggio cheese arancine, cranberry & orange sauce

Minestrone, toasted ciabatta (VE)

Fried calamari, courgette, red pepper, garlic mayonnaise & lemon

## MAINS

Grilled turkey breast, buttered green beans

Pumpkin & ricotta tortelloni, sage butter & toasted pine nuts (V)

Meatballs in a spicy tomato sauce, basil & toasted ciabatta

**VEGETABLES, GARLIC & ROSEMARY  
ROAST NEW POTATOES TO SHARE (V)**

## DESSERTS

Chocolate pudding, vanilla ice cream (V)

Chocolate cheesecake with Ferrero Rocher, sour cherries (V)

Ice cream (V)

*Served with a homemade hazelnut & pistachio cantuccini biscuit*

Vanilla | Chocolate | Strawberries & Cream

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# NEW YEAR'S EVE MENU

£95 PER PERSON

**A glass of Prosecco & canapés on arrival**

## TO SHARE

Italian artisan cured meats, salame & cheeses, olives,  
chargrilled baby artichokes, sun-dried tomatoes  
& our bread board

## STARTERS

Truffle arancine, crispy rice croquettes with truffle (v)

Carpaccio, thinly sliced beef fillet,  
Venetian dressing

Parma ham & buffalo ricotta,  
honey & pistachio

Pan-fried scallops, potato puree & crispy pancetta

## MAINS

Fillet steak (225g), peppercorn sauce

Chicken with wild mushrooms, gnocchi, truffle cream

Whole boneless sea bass, lemon caper sauce

Pumpkin & ricotta tortelloni, sage butter  
& toasted pine nuts (v)

**VEGETABLES, GARLIC & ROSEMARY  
ROAST NEW POTATOES TO SHARE (v)**

## DESSERTS

Irish cream panna cotta, chocolate coffee beans

Chocolate fondant, stuffed with chocolate truffles  
& vanilla ice cream (v)

Apple & blackberry crostata, vanilla ice cream (v)

Cheese board, dolcelatte, buffalo ricotta & pecorino

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