

# FESTIVE MENU

£45 PER PERSON

AVAILABLE ALL DAY

## STARTERS

Chicken liver pâté, mustard fruits, sage  
& toasted ciabatta

Taleggio cheese arancine, cranberry & orange sauce

Minestrone, toasted focaccia (VE)

Calamari, fried squid, courgette, red pepper,  
garlic mayonnaise & lemon

## MAINS

*All our main courses are served with honey roast vegetables,  
garlic, sage & rosemary roast new potatoes to share (V)*

Turkey escalope, creamy mushroom sauce,  
thyme & garlic

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

Sirloin steak (225g), peppercorn sauce  
*£1.95 Supplement*

Crispy duck, green beans, cherry & red wine sauce

Aubergine Parmigiana, baked layers of aubergine  
with smoked provola cheese, pecorino cheese,  
San Marzano tomato & basil pesto (V)

Salmon fillet, spinach & creamy vermouth sauce

## DESSERTS

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

Tiramisú, the ultimate Italian dessert

Baileys panna cotta, espresso caramel & amaretti biscuit

Warm apple & blackberry crostata,  
vanilla ice cream (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 & calorific information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill.**