CHRISTMAS DAY

MENU

£150

A GLASS OF CHAMPAGNE & CANAPÉ ON ARRIVAL

STARTERS

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

CARPACCIO DI MANZO

Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

COCKTAIL DI GAMBERETTI

Wild north Atlantic prawns with avocado, gem lettuce, Marie rose sauce & crisp Sardinian flatbread

MINESTRONE

Classic Italian vegetable soup, grilled home baked focaccia 🕫

PATE TOSCANO

Chicken liver pate served with Italian mustard fruits, crispy sage & toasted home baked ciabatta

BRUSCHETTA AL PROSCIUTTO DI PARMA

Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

MAINS

Served with a selection of seasonal vegetables & roast rosemary potatoes for the table to share 🕥

RAVIOLI CON GAMBERI ROSSI

Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil

TACCHINO SALTIMBOCCA

Roast turkey escalope wrapped in Parma ham with sage & Marsala creamy sauce

SALMONE

Roast Loch Duart salmon fillet with sautéed Scottish mussels & Martini Bianco creamy sauce

BRANZINO

Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

POLLO MARINATO

Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce

BISTECCA DI FILETTO

Chargrilled fillet steak (225g) & fries with a brandy & green peppercorn sauce

RISOTTO AI FUNGHI

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil 💟

DESSERTS

TIRAMISÚ

The ultimate Italian dessert (v)

CHEESECAKE AL CIOCCOLATO

Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote V

PANNA COTTA

Italian cream with Baileys liqueur, espresso caramel & crushed amaretti biscuit

GELATO

A selection of gelato & sorbet served with pistachio & hazelnut biscotti 🔍

VEGAN DISHES AVAILABLE ON REQUEST