

CHRISTMAS DAY

MENU

£120

A GLASS OF CHAMPAGNE & CANAPÉ ON ARRIVAL

STARTERS

CARPACCIO DI MANZO

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

CALAMARI FRITTI

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

PROSCIUTTO DI PARMA

Finely sliced Parma ham with creamy ricotta, walnuts, Italian honey drizzle & toasted ciabatta

BURRATA

Burrata di Puglia with an indulgent creamy heart, salsa rosso piccante & toasted Sardinian flatbread (V)

MINISTRONE

Classic Italian vegetable soup, grilled home baked focaccia (VE)

COCKTAIL DI GAMBERETTI

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

MAINS

Served with a selection of seasonal vegetables & roasted potatoes for the table to share (V)

TACCHINO MARINATO

Char grilled turkey scaloppine marinated in garlic & rosemary, served with a creamy mushroom sauce

BRANZINO

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

ANATRA ALLA VALPOLICELLA

Crispy confit duck served with tender green beans and a vibrant Valpolicella and cherry sauce

RAVIOLI ALL'ARAGOSTA

Fresh lobster filled ravioli served in a light baby plum tomato sauce with chilli & basil
Vegan option available (VE)

RISOTTO AI FUNGHI

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil (V)

FILETTO DI MANZO

Char grilled fillet steak (225g) served with fries & a brandy green peppercorn sauce

DESSERTS

TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate truffle sauce & panna gelato (V)
Vegan option available (VE)

BABA AL RUM

A light rum-soaked baba served with amarena cherries and a softly whipped vanilla cream (V)

TIRAMISÙ

The ultimate Italian dessert (V)

CROSTATA DI CLEMENTINE

A tangy clementine and lemon filling in a bitter-sweet chocolate pastry served with candied peel and dark chocolate gelato (V)

GELATO

A selection of gelato & sorbet served with pistachio & hazelnut biscotti (V)