

FESTIVE MENU

£45 PER PERSON

AVAILABLE ALL DAY

STARTERS

CHICKEN LIVER PÂTÉ

Mustard fruits, sage & toasted ciabatta

TALEGGIO CHEESE ARANCINE

Cranberry & orange sauce

MINISTRONE

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.