

# CHRISTMAS DAY MENU

## £80 PER PERSON

A GLASS OF PROSECCO ON ARRIVAL

FRESHLY BAKED ITALIAN BREADS SERVED  
WITH CREAMY PESTO DIP TO SHARE (V)

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### STARTERS

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#### CHICKEN LIVER PÂTÉ

Mustard fruits, sage & toasted ciabatta

#### TALEGGIO CHEESE ARANCINE

Cranberry & orange sauce

#### PRAWN & AVOCADO

Gem lettuce & Marie Rose sauce

#### CARPACCIO

Thinly sliced beef fillet with Venetian dressing

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### MAINS

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*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

#### SLOW COOKED BEEF

Red wine, potato puree

#### FILLET STEAK (225g)

Peppercorn sauce

#### SALMON FILLET

Spinach & creamy vermouth sauce

#### CRISPY DUCK

Green beans, cherry & red wine sauce

#### SPINACH & RICOTTA RAVIOLI

Sage butter & toasted pine nuts (V)

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### DESSERTS

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#### WARM APPLE & BLACKBERRY CROSTATA

Vanilla ice cream (V)

#### BAILEYS PANNA COTTA

Espresso caramel & amaretti biscuit

#### CHOCOLATE FONDANT

Stuffed with chocolate truffles & vanilla ice cream (V)

#### CHEESE BOARD

Italian artisan cheese selection

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.