## CHRISTMAS DAY MENU £ 120 PER PERSON

A GLASS OF PROSECCO ON ARRIVAL

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

## STARTERS

CHICKEN LIVER PÂTÉ

## Mustard fruits, sage \& toasted ciabatta

taleg gio Cheese arancine
Cranberry \& orange sauce
PRAWN \& AVOCADO
Gem lettuce \& Marie Rose sauce
CARPACCIO
Thinly sliced beef fillet with Venetian dressing

## MAINS

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

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

## DESSERTS

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

