

Christmas Fayre

MENU

AVAILABLE LUNCH & DINNER

£75

A GLASS OF CHAMPAGNE ON ARRIVAL

Starters

COCKTAIL DI GAMBERETTI

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

CARPACCIO DI MANZO

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

ARANCINE AL RAGU

Crispy fried risotto balls filled with a slow cooked beef ragu, mozzarella & basil, served with a roast red pepper & tomato sauce

BURRATA

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

CALAMARI FRITTI

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

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 (V)

SALMONE

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

TACCHINO SALTIMBOCCA

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

BRANZINO

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

SCALLOPPINE DI POLLO

Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce

RAVIOLI DI ZUCCA E RICOTTA

Roasted delicata pumpkin & ricotta ravioli, crispy sage leaves, toasted hazelnuts, pecorino & black pepper (V)

LOMBATA DI MANZO

Chargrilled sirloin steak (225g) & fries with a brandy & green peppercorn 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 (V)

Desserts

TIRAMISÚ

The ultimate Italian dessert (V)

PANNA COTTA

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

CHEESECAKE AL CIOCCOLATO

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

GELATO

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

VEGAN DISHES AVAILABLE ON REQUEST

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.