

# MENU NATALIZIO

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## ZUPPA DEL GIORNO (v) (gf)

*Freshly prepared soup of the day with crusty bread*

## FUNGHI RIPIENI (v)

*Mediterranean vegetables & stuffed portobello mushrooms topped with goats cheese crumble*

## SALMONE AFFUMICATO

*Smoked salmon mousse & tarragon mayo prawns*

## COPPA (gf)

*Sliced coppa & celeriac remolade*

## MELONE FRUTTA DI BOSCO (v) (vg) (gf)

*Chilled galia melon & winter berries*

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## TACCHINO TRADIZIONALE

*Roasted turkey, sage onion stuffing, pigs in blankets & gravy*

## ARROSTO DI MAIALE (gf)

*Roast sirloin of pork in mushroom, wine & cream sauce*

## MERLUZZO PROSCIUTTO (gf)

*Rolled cod loin wrapped in parma ham with a red pepper puree*

## BISTECCA AI FERRI/PEPE (gf) (£8 supplement)

*10oz ribeye steak plainly grilled to your liking with 1/2 tomato & mushroom or pepper sauce*

## RAVIOLI ASPARAGI (v)

*Asparagus filled ravioli with tomato & mascarpone sauce*

## PENNE STRACCIETTI (v)

*Pasta quills with braised beef, red onion, peppers, chillies, red wine, tomato & parmesan*

*Mains served with seasonal vegetables & potatoes*

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## DOLCI DAL CARELLO

*Choice of desserts from our cabinet*

## DOLCE NATALIZIO

*Warm christmas pudding & brandy sauce*

## FORMAGGIO

*Italian taleggio cheese, apple, walnuts & biscuits*

(v) vegetarian / (vg) vegan / (gf) gluten free

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### 12 - 4PM

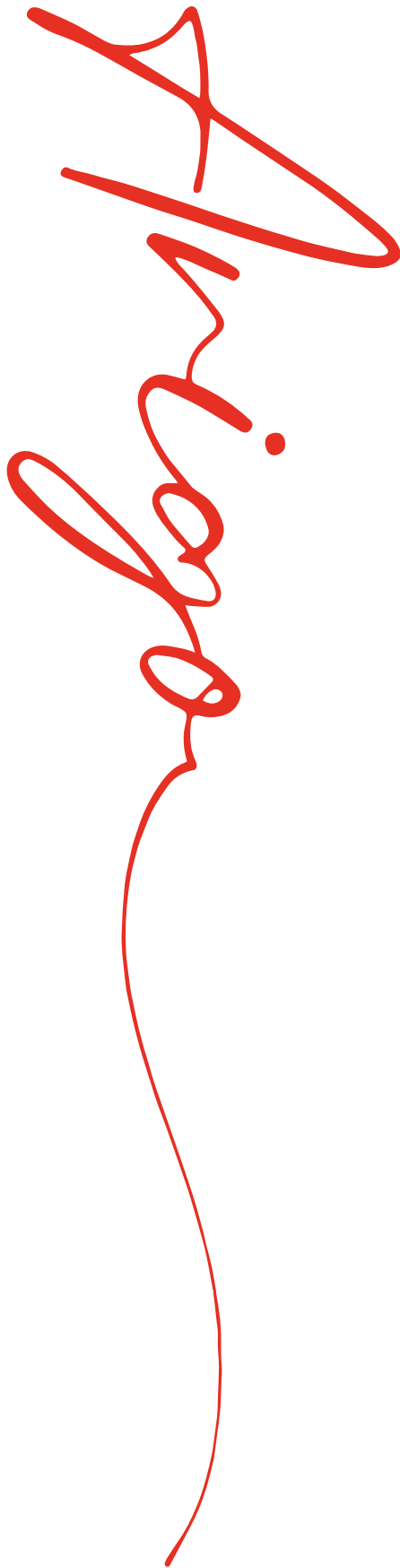
2 Courses £20

3 Courses £25

### 5 - 9PM

2 Courses £24

3 Courses £29



# GIORNO DI NATALE

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## SALMONE (gf)

*Salmon & asparagus warm hollandaise*

## TORTINO VEGETALI (v)

*Mixed vegetable tart with parmesan cream*

## ANTIPASTO MISTO

*With mixed meats, cheese & breadsticks*

## CAPELANTE (gf)

*1/2 Seabass & scallops in shell with prawn bisque sauce*

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## ZUPPA

*With pork forcemeat, lentils & focaccia crutons*

## RAVIOLI (v) (vg)

*Porcini mushrooms with tarragon sauce*

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## TACCHINO TRADIZIONALE

*Turkey, sage & onion stuffing, pigs in blankets, gravy, & cranberry sauce*

## MEDAGLIONE

*Beef fillet topped with haggis & green peppercorn sauce*

## VITELLO (gf)

*Roasted veal served with sage, white wine & crispy parma ham*

## PESCE DE SPADA (gf)

*Swordfish with capers, black olives, anchovies, wine, garlic & tomato*

## MELANZANE (v) (gf)

*Stuffed 1/2 aubergine filled with barley, red onion, red peppers, peas on celeriac cream*

*Mains served with fondant potato & market vegetables*

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## DOLCE TRADIZIONALE

*Warm christmas pudding with warm brandy sauce*

## FORMAGGIO

*Italian Cheese with walnuts, apple & biscuits*

## TORTA

*Dark chocolate tart with vanilla mascarpone*

## LAMPONI

*Eton Mess with raspberries & meringue*

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## TEA/COFFEE & SHORTBREAD

(v) vegetarian / (vg) vegan / (gf) gluten free

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1PM - 6PM / £80 per person

