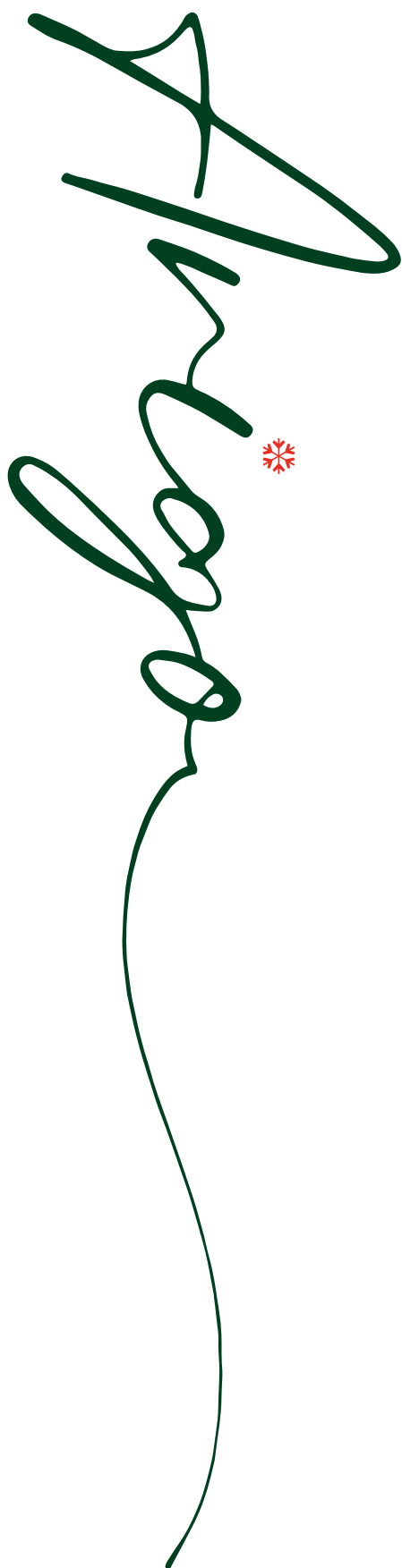




GIORNO DI NATALE

GAMBERONI ARGENTINA

Argentinian red prawns baked in garlic butter & white wine

TARTINA AI FUNGHI DEL BOSCO (v)

Medley of forest mushrooms in a savoury tartlet on pesto cream

POLPETTONE TOSCA

Sliced beef meat loaf covered in peas, smoked bacon & shallot cream

BORDO AI VEGETALI (v)

A selection of cold vegetarian antipasti with sundried tomatoes, olives, roasted peppers, pickled courgettes, breadsticks & ricotta cheese

ZUPPA

Spiced butternut squash soup & creme fraiche

PORCINI RAVIOLI (v) (vg)

Porcini mushroom ravioli in truffle cream & tomato basil sauce

TACCHINO TRADIZIONALE

Traditional turkey with sage & onion stuffing, pigs in blankets, rich gravy & homemade cranberry sauce

FILETTO DI MANZO

8oz prime beef fillet with king prawns in lobster sauce

(exchange king prawn for lobster, supplement £20)

IPPOGLOSSO CON PROSCIUTTO

Grilled halibut wrapped in parma ham on lemon butter & crispy capers

FESA DI AGNELLO

Baked lamb rump on fruits of the forest sauce

MELANZANE RIPIENA (v)

1/2 baked aubergine filled with vegetable risotto & topped with mozzarella on napolitano sauce

Mains served with seasonal vegetables & baby roast potatoes

ZUPETTA

Crisp puff pastry with creme patissier & sponge soaked in Strega liqueur

CANOLO

Sicilian style canolo shell filled with sweet orange ricotta & chocolate cream

PAVLOVA AI LAMPONI

Meringue coated in chantilly cream & raspberries, served with raspberry sorbet

DOLCE NATALIZIO

Steamed Christmas pudding & brandy sauce

TEA/COFFEE & SWEETMEATS

(v) vegetarian / (vg) vegan

1PM - 3.30PM / 4PM - 7PM / £90 per person