



# Christmas Day

Welcoming festive cocktail & canapés

## Antipasti

Zuppa di crostacei con astice  
Lobster bisque

Carpaccio di manzo  
Beef carpaccio, rocket, cherry tomatoes & Parmesan, truffle mayo

Formaggio fritto (v)  
Deep fried breaded Primo sale cheese & tomato relish

Gamberoni in camicia  
Tiger prawns wrapped in pancetta, aromatic breadcrumbs & citronette dressing

## Secondi

Tacchino di Natale  
Norfolk turkey, chestnut & thyme stuffing, pigs in a blanket, roast potatoes, seasonal vegetables & homemade gravy (n)

Filetto al Marsala & funghi  
28 day mature fillet steak, sautéed wild mushrooms, dauphinoise potatoes & Marsala jus

Sogliola alla Mugnaia  
Pan seared whole lemon sole, lemon, parsley & butter, herby crusted potatoes & tenderstem broccoli

Risotto di zucca & Gorgonzola  
Roasted butternut squash risotto, Gorgonzola cheese & roasted walnuts (v)(n)

## Dolci

Panettone di Natale  
Homemade panettone bread & butter pudding, crème Anglaise

Panna cotta alla ricotta  
Ricotta pannacotta, Sicilian orange & cinnamon compote

Delizia al limone  
Layers of sponge cake, lemon chantilly cream & mixed berries

\*\*\*\*\*

From the trolley: best Italian cheeses, Sicilian pear & gin confit

\*\*\*\*\*

Tea & coffee, homemade Sicilian almond biscuits

Five course menu £100 per person  
Sample menu subject to change

