



Festive Menu

21st November to 30th December

Antipasti

Zuppa di funghi alla Toscana (v)
Creamy wild mushroom soup, thyme, smoked paprika, garlic croutons

Fritto misto di pesce
Deep fried squid, cod, garlic & herb mayonnaise

Saccottini di pera & formaggi (v)
Pear & goat's cheese ravioli pasta, Brandy pistachio creamy sauce

Terrina di anatra & arancia
Duck & orange terrine, red onion marmalade, Altamura toasted bread

Secondi

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

Agnello al rosmarino (+£5pp)
Slow-cooked shank of lamb, red wine jus,
chives mashed potatoes & tenderstem broccoli

Scaloppina al Marsala
Pan roasted veal escalopes, mushrooms & Marsala jus,
sautéed Savoy cabbage, Boulangère potatoes

Ipoglosso all' aragosta
Pan-seared halibut steak, lobster velouté,
chives mash potatoes & tenderstem broccoli

Ravioli spinaci & ricotta al burro e salvia
Ricotta & spinach ravioli, sage & butter, Parmesan shavings

Dolci

Affogato al caffè'
Homemade fior di latte gelato with shot of espresso coffee

Panettone di Natale
Panettone bread & butter pudding & rum & raisin homemade gelato

Torta pera & cioccolato
Flourless chocolate & almonds cake, caramelised pear & cinnamon

Formaggi Italiani
Dolcelatte blue cheese, Pecorino Romano & taleggio, biscuits,
pear & gin chutney

Lunch - £30 for 2 course, £35 for 3 course

Dinner - £35 for 2 course, £40 for 3 course

