



Christmas Day Menu

£80.95 Per person

On arrival: Champagne Bucks Fizz

Appetiser

Roasted Parsnip soup & Crostini bread

To Start

Ravioli Con Granchio

Hand-picked crab, chilli, lemon butter, tomato concasse, rocket & basil

Belluno la Capesante

Pan fried king scallops, baby spinach, puree mash, lemon & pecorino cheese sauce

Antipasti Salumeria

Fennel salami, Bresaola, Prosciutto, bocconcini, caper berries, olives, grilled artichokes, sundried tomatoes, pecorino cheese & rocket

Burrata Cheese V

Burrata is a fresh Italian cow-milk cheese, served with heritage mixed cherry tomatoes, avocado and basil oil

Main Courses

Anatra Arrosto

Pan fried duck breast served with parsnip puree, pancetta, cherry tomato, spring onion, sour cherry & orange sauce

Filetto di Tacchino

Turkey breast fillet filled with orange, breadcrumb and mixed herb stuffing, wrapped in smoked pancetta. Served with chestnuts, brussels sprouts and port gravy

Salmone di Fregola

Salmon fillet served with fregola pasta, asparagus, sugar snap and broad beans with a lemon and red pepper sauce

Osso Buco

Slow cooked beef osso buco, braised in a red wine sauce, wild mushrooms served with polenta mash and black olives

Cannelloni Al Forno V

Homemade pasta sheets cannelloni with ricotta cheese, spinach, pecorino cheese, tomato sauce and béchamel

Dessert

Panettone al Cioccolato

Chocolate panettone served with cream anglaise & vanilla ice cream

Sticky toffee pudding

Warm sponge pudding Served with toffee sauce & salted caramel ice cream

Honeycomb Cheesecake

An indulgent honeycomb cheesecake, topped with golden, shimmering meringues, honeycomb bites and salted caramel sauce

Selection of Cheeses

Artisan made cheeses selection, barola, gorgonzola, taleggio, biscuits, honey, pear & grapes

All main dishes are served with roasted vegetables and roasted potatoes