

LA CAMPAGNA

BAR & RESTAURANT

CHRISTMAS DAY MENU £70

CHAMPAGNE BUCKS FIZZ

APETISER

Mouse bouche of roasted parsnip soup

STARTER

Capesante La Campagna - Pan fried king scallops, butternut squash puree, crispy pancetta, sautéed potato & lemon oil

Bresaola - Thinly sliced cured beef fillet, with rocket, parmesan shavings and lemon

Crayfish Cocktail - Crayfish tails, avocado, mixed leaves & horseradish cream

Goats Cheese & Pear Salad (v) with rocket & pecan nuts

Smoked Salmon with beetroot & vodka crème fraîche

MAIN

Anatra Arrosto, - Pan fried duck breast served with celeriac mash, pancetta, sundried prunes, cherry tomatoes and spring onions

Slow roast Turkey, chestnut-stuffed, Slow roasted winter vegetables, bread sauce and port gravy

Risotto Barbabietola (v) - Creamy risotto with beetroot, goats cheese, rocket and walnuts

Penne al forno della casa Chicken, roast peppers, mushrooms in creamy parmesan sauce baked in the oven

Ravioli al Arragosta - Lobster ravioli with Crabmeat cream sauce

ROAST WINTER VEG AND POTATOES FOR THE TABLE TO SHARE

DESSERT

Banoffee pie - Crushed digestive biscuits, chopped bananas, toffee & caramel cream

Panettone al cioccolato (v) (n) - Chocolate panettone with vanilla ice-cream

Tiramisu - Sponge fingers, mascarpone, marsala & coffee liqueur

Panna cotta - Set vanilla cream with raspberries and mint

SELECTION OF CHEESES TO SHARE

FILTER COFFEE OR TEA AND MINCED PIE

All meat weights denoted are pre-cooked. (n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are suitable for vegetarians. Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our items.

All prices are inclusive of VAT.

There is a discretionary 10 % service charge for parties of 8 or more people

For details of allergens please speak to a member of our team