

CHRISTMAS MENU

2 course £27

3 course £33



For more Vegetarian, vegan options or any other dietary requirements please speak to a member of our team.

Our chefs will do all they can to accommodate your dietary requirements

STARTER

Zuppa di Pastinaca (v) - Roasted parsnip soup

Bresaola (GF) - Thinly sliced air-dried cured beef with rocket, parmesan, balsamic glaze and lemon wedge

Insalata frutti di mare (GF, DF) – Italian mixed seafood salad (served cold)

Duck Liver and Pork Pâté with Orange & Cognac Liqueur - toasted homemade bread and salad garnish

Bruschetta Pepperonata (v) -Roasted sweet bell peppers, onions, fresh basil, extra virgin olive oil and crumbled goats cheese on toasted Tuscan bread

MAIN

Slow roast chestnut-stuffed Turkey - wrapped in pancetta and served with slow roasted winter vegetables, bread sauce and port gravy

Saltinbocca di Maiale– Pan fried port tenderloin with sage and Parma ham served with green beans, dauphinoise potatoes and pork jus

Crispy duck leg confit – Oven Roasted duck leg served with dauphinoise potatoes, pancetta, sun-dried prunes, cherry tomatoes and spring onions

Orata Arrostita - Whole Seabream oven roasted with new potatoes, black olives, caper berries and lemon butter sauce

Risotto alla zucca (v) - Butternut squash risotto with rocket and shavings of vegetarian hard cheese

Penne al forno della casa - Penne pasta with chicken, roasted peppers and mushrooms in creamy parmesan sauce baked in the oven

DESSERT

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

Christmas Pudding (n)– with brandy sauce and vanilla ice-cream

Bread and butte pudding– served with vanilla icecream

Chocolate fudge cake - warm chocolate fudge with vanilla ice-cream

Raspberries & Strawberries (GF, DF, VG, V) - with lemon sorbet and strawberry coulis

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 6 or more people

**PLEASE INFORM A MEMBER OF
OUR TEAM OF ANY ALLERGIES
WHEN ORDERING**