Christmas Day MENU

£85.95 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, pure 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 & basil oil.

Gamberoni Al Forno
Oven baked king prawns in a white wine, butter, garlic gremolata sauce & sliced handmade bread.

MAIN COURSE

All main dishes are served with roasted vegetables & roasted potatoes.

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 & port gravy.

Salmone di Fregola
Salmon fillet served with fregola pasta, asparagus,
sugar snap & broad beans with a lemon & yellow pepper sauce.

Bistecca di Scamone
10oz rump steak served with watercress & hand cup chips.

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.

Tiramisu
Sponge fingers, mascarpone, marsala & amaretto (contains small % of alcohol).

Chocolate Banoffee
Chocolate caramel, bananas and cream decorated
with chocolate honeycomb, served with vanilla gelato.

Christmas MENU

26 November – December

3 courses £34.95 – 2 courses £27.95

STARTER

Beef Arancini
served with a herb mayo and crispy carrots.

Calamari Fritti
fried calamari served with almond flakes, lemon & a lemon & herb mayo.

Zuppa Del Giorno
San Marzano tomato soup served with toasted bread.

Gamberoni Al Forno
Oven baked king prawns in a white wine, butter, garlic gremolata sauce & sliced handmade bread.

MAIN COURSE

(All served with a side of sautéed potatoes)

Tacchino
Turkey breast with winter vegetables & stuffing.

Bistecca di Scamone
10oz rump steak served with watercress & hand cup chips.

Risotto ai Funghi
Risotto rice, wild mixed mushrooms, vegetable broth, mascarpone, Parmesan cheese & truffle oil.

Salmone
Pan fried salmon, with fragole pasta, chorizo, crème fraîche, & a herb oil.

DESSERT

Panettone al Cioccolato
Chocolate panettone served with crème anglaise & vanilla ice-cream.

White Chocolate Crème Brule
Home made, rich custard base, topped with a layer of caramelised sugar & raspberries.

Tiramisu
Sponge fingers, mascarpone, marsala & amaretto (contains small % of alcohol).

Gelato
2 Scoops. Please ask your server for flavours.

Some of our dishes contain allergens please speak to a member of staff for more information.