

CHRISTMAS DAY MENU

STARTERS

ZUPPA DEL GIORNO (V)

Cauliflower soup served with warm bread

BURRATA (V)

Creamy burrata cheese marinated with heritage tomatoes, calamata olives and truffle mushrooms

TAGLIERINI CON GAMBERONI

Thin cut pasta with wild mushrooms, prawns, garlic butter sauce and truffle mushrooms

ANATRA AFFUMICATA

Thinly sliced smoked duck served with grain mustard, eggy yolk, poached pear and roasted walnuts

COSTOLETTE

Slow cooked beef rib served with barbecue sauce and mix mediterranean vegetables

MAINS

TACCHINO ARROSTO

Roasted turkey filled with sausage meat roasted chestnuts, celeriac puree and red wine jus

CERVO

Venison steak served with smoked duck potatoes, thyme, wild mushrooms and red wine jus

IPPOGLOSSO

Wild halibut served with saffron risotto, prawns, and fresh herbs

FILETTO DI MANZO

8oz grilled fillet steak served with tortino di zucca and red wine jus

TORTELLONI DI TARTUFO (V)

Ravioli pasta filled with truffle mushrooms, porcini, and creamy parmesan cheese

DESSERTS

TIRAMISU

Classic Italian dessert

TORTA DI NATALE

Christmas pudding served with brandy sauce

FOREST FRUITS CHEESECAKE

Set forest fruits cheesecake

COPPA DI GELATO

Selection of ice cream

£90 pp