

Christmas DAY MENU

HOME-MADE BREAD AND OLIVES ON ARRIVAL

£79.95 PER PERSON

£39.95 UNDER 12

STARTERS

ZUPPA - Couliflower , mushrooms, cream, truffle oil, parsnips, onions & garlic.

COCKTAIL DI GAMBERI: Prawns, rose marie sauce, baby gem lettuce.

BURRATA: Flat bread, spicy nduja, olives, artichoke, sundried tomatoes, cherry tomatoes & basil pesto.

STEAK TARTAR: Diced sirloin, egg, shallots, cornichon, chives, mushroom dust, parsley, & avocado wasabi sorbet.

INSALATA TRICOLORE: Buffalo mozzarella, sliced tomatoes, avocado & green pesto.

CARPACCIO VEGETARIANA: Beef tomatoes, honeydew melon, ricotta cheese, vinegrete sauce, mint, basil & pistachio.

MAIN COURSE

PORCETTA: Roasted belly of pork served with mash potatoes and cider gravy sauce.

SALMONE ROULADA: Duo of salmon & trout mosaic, served with qinoqua risotto and cinzano sauce.

AGNELLO DI NATALE - Slow cooked lamb shank served with mash potatoes & tendersteam broccoli.

MERLUZZO - Cod loin baked & served with mash potatoes, broccoli in tempura and citrus & soya butter sauce.

TAGLIATA DI MANZO - Chargrilled 10 oZ Ribeye steak cooked to your choice, served with fresh salad & garlic butter herb

CAULIFLOWER STEAK - Roasted couliflower served with home-made hummus, black lentils. fresh salad and tahini maple syrup dressing.

PACCERI ARRAGOSTA: Pacceri pasta cooked in tomato sauce, fresh chilli, garlic, king prawns, squid, mussels & half lobster in shell.

DESSERTS

CANNOLI SICILIANI - Filled with sweet ricotta & pistachio cream.

TIRAMISU - Sponge fingers soaked in coffee marsala, Amaretto, layered with Mascarpone cream cheese, sprinkled with chocolate.

CRÈME BRÛLÉE - With a creamy vanilla custard and crunchy topping, our creme brulee makes the ultimate indulgent dessert. Served with a scoop of vanilla ice cream.

GELATO MISTO - Vanilla, Chocolate, Strawberry, Stracciatele, Pistachio, cherry. (choose 3 scoop)

LIMONCELLO SORBETO - 2 Scoop of lemon sorbet drizzled with limoncello liqueur.

CHEESECAKE - Passion fruit & vanilla flavour.

CHOCOLATE BROWNIE - Served with vanilla gelato

COFFEE OR TEA AND MINCED PIE TO FINISH

PLEASE NOTE:

40% DEPOSIT PER PERSON IS REQUIRED WHEN A BOOKING IS MADE (£20 KIDS UNDER 12 YEARS OLD)

A PRE-ORDER IS NEEDED AT LEAST 2 WEEKS AHEAD OF CHRISTMAS DAY, FAILED TO DO SO WE CAN'T GUARANTEE ALL PRODUCTS TO BE AVAILABLE TO ORDER FROM.

12.5% SERVICE CHARGE WILL BE ADDED ON THE BILL (THIS GOES ALL TO OUR FRONT AND KITCHEN STAFF)

ALLERGIES & INTOLERANCES

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT THE INGREDIENTS IN OUR DISHES, OR ANY ADJUSTMENTS BEFORE ORDERING.