



Christmas Day Menu £ 85.00

STARTER

RAVIOLI AL BRANZINO

Seabream filled ravioli served in a mixed seafood sauce

ANATRA AROMATICA

Slow cooked duck leg in a balsamic and wine reduction served with mash potatoes.

CAPELANTE

Scallops in white wine sauce, chilli, garlic, mushroom, with toasted bread

BUFALA, SALMONE & AVOCADO

Mozzarella di Bufala, salmon and avocado

VELLUTATA (VV)

Asparagus, mushroom and potatoes vellutata

MAIN COURSE

TORTELLONI AI FUNGHI SELVATICI (VV)

Porcini & wild mushroom filled tortelloni served on a bed of creamy mushroom sauce

TRIO DI PESCE

Salmon, Seabream and Octopus tentacle, octopus mayo, sweet potatoes and seasonal vegetable

STINCO DI AGNELLO

12hr slow cooked Lamb Shank in red wine sauce with honey roasted carrots, mash potatoes.

MEDAGLIONI AI FUNGHI PORCINI

Beef medallions cooked in a creamy porcini mushroom, roast potatoes, cabbage.

TACCHINO DI NATALE

Turkey breast ballotine, braised red cabbage, parsnip, roast potatoes, sprout, and turkey gravy.

DESSERT

Tiramisu

Christmas Cheesecake

Chocolate pudding with vanilla ice cream

Gelato misto di Natale



★ Childrens (under 11's) £25.00 (main course and dessert from children's menu)
£20.00 non-refundable deposit required per person at time of booking.