FESTIVE MENU

LUNCH

2 COURSES £32.95 | 3 COURSES £39.95

DINNER

2 COURSES £39.95 | 3 COURSES £47.95

STARTERS

SMOKED SALMON
Cured smoked salmon, creme fraiche, dill and pickled vegetables

BRUSCHETTA AI FUNGHI (V)
Homemade toasted bread topped with fior di latte, garlic mushrooms, truffle oil and parmesan shavings

PRAWN MARIE ROSE
Spicy prawn Marie Rose, grapefruit, avocado mousse and baby gem leaves

POLPETTE
Homemade Italian meatballs topped with mozzarella and parmesan served with rustic bread

MAINS

TAGLIATELLE AL RAGU
Egg tagliatelle with slow cooked beef shin ragu topped with pecorino romano

LOBSTER RAVIOLI
Lobster filled pasta parcels in a light tomato sauce with king prawns and cherry tomatoes

RISOTTO (V)
Risotto with butternut squash, goats cheese and amaretto biscuit crumb

VENISON
Venison loin with wild mushrooms, celeriac puree and whisky sauce

TURKEY BALLOTINE
Turkey ballotine wrapped with pancetta, homemade stuffing, roast potatoes, pigs in blankets, winter vegetables and red wine jus

DESSERTS

AFFOGATO
Vanilla gelato served with a shot of espresso and amaretto

TIRAMISU
Classic Homemade tiramisu

PANETTONE
Warm Italian panettone served with mulled wine gelato