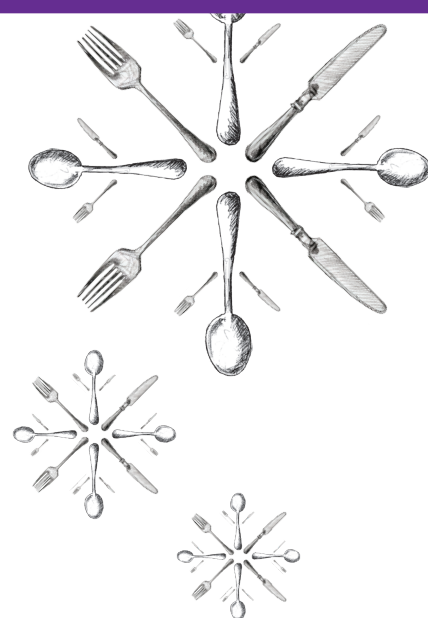




Festive Menu

2 COURSES £29 | 3 COURSES £35

Starters

Winter Tuscan soup

Pâté Natalizio

Home-made chicken liver Pâté served with cranberry jam & crostini

Scallop Carpaccio

King scallops, honey lemon dressing, pomengranate
& crushed, candied walnuts (£3 supplement)

Mozzarella Carozza

Fresh mozzarella balls coated in a light crumb, on a bed of tomato sugo and basil

Antipasto

Selection of cured meats, olives, cheese & marinated vegetables

Mains

Tacchino

Turkey stuffed with sage & onion, served with roast potatoes,
honey-glazed carrots and parsnips

Antara

Duck breast with parsnip purée with a cherry, red wine & port reduction

Pesce

Hake fillet served with champagne truffle sauce, topped with crisp artichokes

Vitello

Veal cutlet lightly seasoned in a light crumb, with rosemary potatoes and saffron aioli
(£5 supplement)

Tortelli Zucca

Fresh pasta stuffed with butternut in a light cream, gorgonzola sauce
and topped with crushed walnuts

Pizza

Pizza of your choice

Desserts

Tiramisu

Eton Mess

Cheesecake

Christmas Pudding

Chocolate Melt

