



Christmas DAY

STARTERS

Zuppa di Zucca

Butternut squash soup with homemade bread

Tempura di Gamberi e Asparagi

Tempura battered king prawns and asparagus with wild rocket and sweet chilli sauce

Ravioli ai Quattro Formaggi

Fresh pasta fillet with four cheeses, served with creamy sauce and truffle oil

Pate di Cervo

Venison pate with gherkins, cranberry sauce, salad garnish and toasted bread

MAIN COURSE

Tacchino di Natale

Traditional oven roasted turkey with chestnut filling, served with new potatoes, pigs in blankets, vegetables and cranberry sauce

Cosciotto di Agnello al Forno

Herb marinated leg of lamb with new potatoes, vegetables and red wine sauce

Orata al Forno

Oven baked whole Sea Bream with sautéed new potatoes, vegetables and butter lemon sauce

Ossobuco

Braised cross-cut veal shanks with vegetables and white wine, served with saffron risotto

Risotto di Funghi e Spinaci

Wild mushrooms risotto with spinach and taleggio cheese

DESSERTS

Chocolate fudge

Christmas pudding

Banoffie Pie

Tiramisu



£89.95 per person