

Christmas

M E N U

STARTERS

Vellutata di Peperoni

Roasted red pepper and potatoe soup with toasted bread

Bresaola e Avocado

Thinly sliced air-dried salted beef with wild rocket, avocado and balsamic glaze

Ravioli di Melanzana alla Parmigiana

Fresh pasta filled with aubergine, mozzarella and basil, served with creamy tomato sauce

Pate di Fegatini di Pollo

Chicken liver pate with salad garnish, apple chutney 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

Petto di Faraona al Forno

Grilled Guinea Fowl breast with creamy mash, spinach and white wine sauce

Merluzzo ala Siciliana

Pan fried fillet of cod with sautéed potatoes, black olives, capers and garlic cherry tomatoes sauce

Tagliatelle ai Funghi di Bosco e Tartufo

Egg pasta with wild mushrooms, creamy parmesan cheese sauce, and truffle oil

DESSERTS

a la carte

Two courses £32.95 per person
Three courses £39.95 per person

