



DECEMBER MENU

STARTER

ZUPPA DI PORRI E PATATE

Leek and potatoe soup with toasted homemade bread

AVOCADO E FUNGHI GRATINATI

Oven baked mushroom and avocado gratin topped with bechamel and mozzarella cheese

CALAMARI SALE E PEPE

Salt and pepper squid with salad garnish and garlic aioli

FORMAGGIO FRITTO

Panko breaded goat cheese with roasted vegetables and basil pesto

MAIN COURSE

TACCHINO DI NATALE

Traditional oven roasted breast of turkey with sauteed potatoes, vegetables, pigs in blanket, cranberry sauce and gravy

TAGLIATELLE ALLA NDUJA

Tagliatelle with spicy Calabrian sausages, wild mushrooms, truffle oil and grated pecorino cheese

MERLUZZO ALLA LIVORNESE

Pan fried fillet of cod with creamy mash, steamed asparagus, capers, olives and cherry tomatoes sauce

POLLO ALLA GORGONZOLA

Grilled chicken breast with sauteed potatoes, wilted spinach and creamy gorgonzola sauce

DESSERT

Choose from a la carte

2 COURSE

£35,95

3 COURSE

£44,95

