

CHRISTMAS DAY

135

Zuppa (*v, gfa*)

Homemade broccoli and stilton soup served with artisan breads

Gamberoni (*gf*)

Mediterranean king prawns pan-fried in garlic butter, white wine, chilli & fresh parsley

Macaroni (*v, gfa*)

Homemade fresh macaroni with wild mushrooms, white wine and cream sauce

Crostini

Homemade game, pistachio and apricot terrine, toasted ciabatta, fig & olive chutney

Insalata (*v*)

Poached pear and dolcelatte cheese salad, wild rocket, walnuts and aged balsamic reduction

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Tacchino

Local roast turkey with all the trimmings

Filetto Canaletto (*gfa*)

Grilled 28-day matured dry-aged fillet of beef, rosemary chips, wild mushroom, port & red wine sauce

Cervo

Roast saddle of venison, heritage carrots, mash potato, red wine, port & chocolate sauce

Merluzzo (*gf*)

Pan-fried fillet of cod wrapped in Parma Ham, spinach, clams, in a white wine butter sauce, parsley new potatoes

Gnocchi (*v*)

Baked gnocchi dumplings with butternut squash, spinach, fresh sage and goats' cheese

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Budino di Natale

Christmas pudding served with brandy cream

Dolce

Homemade pudding from the selection

Formaggio

Selection of Italian cheeses served with chutney and biscuits

Before ordering, please advise us of allergies, intolerances or special dietary requirements (GF = Gluten free, GFA = GF Available)

All prices inclusive of V.A.T. A discretionary 10% service charge will be added to the total of the bill
All tips/service charge/gratuities are 100% retained by the staff