

## CHRISTMAS DAY

98

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

-

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

-

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