

FESTIVE MENU

Tuesday-Friday from 17th November

Three courses 45

Zuppa (v, gfa)

Homemade broccoli and stilton soup served with artisan breads

Arancini (v)

Crispy wild mushroom risotto balls in panko breadcrumbs, spicy arrabiata sauce

Ravioli

Crab ravioli with cream, butter and saffron sauce

Crostini (gfa)

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

Pollo (gf)

Roast chicken breast with wild mushroom, marsala and cream sauce, wilted spinach, rosemary chips

Cervo (gfa)

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

Branzino

Pan-fried fillet of seabass, wilted spinach, vine tomatoes, new potatoes, lemon and white wine sauce

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 (+5 supp.)

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