

FESTIVE MENU

Tuesday-Friday from 21st November

Two courses 34 / Three courses 39

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

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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

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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 (+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