



## *Christmas Menu* \*

Two Courses £23.95 or Three Courses £28.95  
(Plus 10% Service Charge)

*Welcome glass of Prosecco to start*

### Antipasti Starters

Pâté di fegato d'anatra, crème caramel al profumo di arancia.

*Homemade duck liver pâté with an orange crème caramel topping, served with freshly toasted brioche bread.*

Terrina di salmone affumicato con barbabietola.

*Smoked salmon terrine with marinated beetroot served with Horse Radish crème fraiche.*

La Burrata

*A Puglian top quality creamy mozzarella with chili jam and marinated vegetables.*

Ravioli all'aragosta con zucchine, scalogno al profumo di dragoncello nella sua salsa

*Homemade Ravioli filled with fresh lobster, courgettes and shallots with tarragon in a homemade lobster bisque.*

### Secondi Mains

Petto di pollo con prosciutto ed asparagi con vellutata di cipolla e moscato e polenta

*English corn fed Chicken breast stuffed with prosciutto and asparagi on an onion and muscat velouté served with grilled polenta.*

Stinco di agnello alla menta con jus di agnello al timo e purée di patate e aglio arrosto.

*Lamb shank slow cooked in Mint and served with a lamb and Thyme jus on potato mash with roast garlic.*

Filetto di merluzzo marinato alla zenzero

*Fillet of Cod marinated in ginger, with a lobster and Tiger prawn ragu on a bed of Celeriac puree.*

Tortelloni di ricotta e spinaci con funghi selvatici e tartufo

*Spinach pasta Tortelloni filled with ricotta cheese in a wild mushroom and truffle sauce.*

### Dolci Dessert

Terrina di cioccolato con salsa di caffè

*A home made chocolate terrine served with a coffee creme anglais.*

Torta di mele con il suo sorbetto.

*Apple tart with Italian vanilla ice cream.*

Semifreddo con salsa caramello.

*Italian ice cream dessert with a caramel sauce.*

Formaggi misti italiani e europei

*Our chef's selection of three cheeses served with crackers, chutney and grapes.*

\* By Pre booking only (£10 deposit/person required) Menu available every day except Saturday