

Christmas Day Menu

5 COURSES 130.00

*A Glass Of Fizz
On Arrival*

For The Table

FOCACCIA VG

Freshly baked focaccia, extra virgin olive oil & Maldon sea salt

Canapes

A selection for the table

TORTELLINI DI BRESAOLA

Folded bresaola filled with truffle ricotta, roasted hazelnut & chive

ARANCINI CACIO E PEPE

Crispy cheese risotto balls, toasted black pepper mayonnaise & Pecorino Romano

BARBABIETOLA CROSTINI VG

Salt-baked beetroot, soy labneh, hazelnut pesto & orange

GAMBERONI E PANCETTA

King prawn & pancetta skewer with fresh rosemary

Antipasti

POLENTA AI FUNGHI VG

Crispy polenta, marsala braised wild mushrooms, truffle & parsley

BURRATA CON ZUCCA V

Apulian creamy mozzarella, sweet & sour butternut squash, pistachio & pomegranate

CAPESANTE

Pan-seared king scallops, salt-mariglio sauce, creamed potatoes, garlic spinach & crispy breadcrumbs

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, pear & celeriac remoulade, rocket, aged balsamic & pickled walnuts

BEETROOT CARPACCIO VG

Salt baked heritage beetroot, orange, hazelnut pesto & soy labneh

CARPACCIO TONNATO

Thinly sliced raw beef, creamy tuna-caper dressing, lemon, capers, spring onion & a crisp black olive

COCKTAIL DI GAMBERI

Classic prawn cocktail with wild king prawn, cocktail sauce, lettuce, lemon & parsley

Secondi

All of our mains are served with roast potatoes & seasonal vegetables, for the table to share VG

TURKEY ARROSTO

Roast turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

BRANZINO

Sea bass fillet, lemon & caper brown butter, parsley, roasted fennel & radicchio

POLLO AL TARTUFO

Roast chicken breast, truffle gnocchi, mushroom & truffle cream

RISOTTO V

Creamy Arborio rice, roasted chestnut, grilled radicchio, blue goat's cheese & walnuts

BISTECCA

Fillet steak served with fries & peppercorn sauce

FRITTER ALLA CAPONATA VG

Sweet & sour butternut squash, agrodolce onions, capers, olives, pine nuts, rosemary chickpea fritter & pistachio cranberry pesto

RAVIOLI GRANCHIO

Hand-picked native crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives

Dolci E Formaggi

TORTINO AL CIOCCOLATO V

Warm chocolate fondant, chocolate sauce & vanilla ice cream

RICE PUDDING CON PERE VG

Italian-style rice pudding, mulled wine poached pear & hazelnuts

GELATI V

Selection of award-winning ice cream - Vegan flavours available on request

SEMIFREDDO DI NATALE V

Festive-spice & amaretto iced parfait, pomegranate, raspberry tuile & brandy caramel sauce

PANNA COTTA

Set vanilla cream, amaretti biscuit, spiced cherry & cranberry compote

FORMAGGI

24-Month Parmigiano Reggiano, Blu di Capra cheese, truffle honey, pear & biscuits

V Vegetarian VG Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code



CHRISTMAS DAY 26