

CHRISTMAS DAY MENU - £95.95

A glass of champagne or a glass of wine or a bottle of beer is served on arrival.

Appetizer

Roasted parsnip soup

Starters

Capesante - Pan fried king scallops, served with pea purée and potato rosti.

Burrata (V) - Fresh burrata, sliced tomatoes, rocket garnish and basil and balsamic drizzle.

Gamberoni alla Luciana - fresh king prawns pan fried, with garlic, chilli, tomato and white wine with a touch of cream.

Asparagi (V) - Warm British asparagus, mint & lemon ricotta, extra virgin olive oil.

Fritura mista - whitebaits, king prawns, squid, deep fried, served with garlic mayo.

Bruschetta al prosciutto - Homemade toasted bread, served with rocket, buffalo mozzarella, cherry tomatoes and Parma ham

Mains

Slow Cooked Roast Turkey - stuffed with chestnut, wrapped in Parma ham, red wine sauce, served with winter vegetables and potatoes.

Medaglioni di Manzo al Barolo - Tender medallions of beef fillet, pan-seared with smoky bacon and caramelised red onions, all brought together in a luxurious Barolo wine sauce - rich, elegant, and full of depth.

Salmone Arrosto – oven roasted salmon fillet with roasted asparagus, spinach, king prawns, champagne sauce, served with new potatoes

Tonnarelli Frutti Di Mare - fresh tonnarelli pasta, with king prawns, chopped squid, and fresh mussels, chilli, butter and tomato sauce and fresh herbs.

Risotto Tartufato al Porcini (V) – arborio rice, cooked with mixed wild mushrooms, fresh herbs, and truffle. **Tortelloni Arragosta** – handmade tortelloni, filled with lobster, crayfish & chives, garlic, chilli and fresh tomato sauce

Desserts

Tiramisu, Christmas Pudding, Banoffee, Panna Cotta, Pistacchio Profiteroles, Cannoli Siciliano

Cheese Board to Share

Tea or Coffee, of your choice

For more VEGETARIAN AND VEGAN options or any other dietary requirements please speak to a member of our team.

Our chefs will try to accomplish any of your requirements.

CHRISTMAS DAY - Open From 12pm till 5pm - BOOK NOW