# FESTIVE DINNER

#### 3 COURSES FROM 52.00

# PRIMI

#### BRUSCHETTA CLASSICA ®

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

#### COCKTAIL DI GAMBERI

Poached wild king prawns, spicy cocktail sauce, pickled cucumber, avocado, lemon & parsley

#### ARANCINI ®

Crispy truffle risotto balls, smoked provola & truffle mayonnaise

#### BRUSCHETTA CON GAMBERONI

Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

#### BURRATA CON ZUCCA (v)

Apulian creamy mozzarella, pumpkin, garlic, toasted soy sunflower & pumpkin seeds, extra virgin olive oil & mint

# **SECONDI**

Roast potatoes & seasonal vegetables, for the table to share ®

#### ARROSTO DI TACCHINO

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

#### BISTECCA

Rump 275G served with fries & peppercorn sauce

#### BISTECCA FILETTO

Fillet 225G served with fries & peppercorn sauce (£5 supplement)

#### BRANZINO

Pan-fried sea bass, salsa per pesce, lemon & parsley

#### LASAGNA CONTADINA ®

Slow-cooked vegetable ragů, soya béchamel, tomato, plant-based cheese & fresh basil

#### POLLO AL TARTUFO

Roast chicken breast, truffle gnocchi, mushroom & truffle cream

#### PARMIGIANA ①

Fried layers of aubergine, tomato, mozzarella, & basil pesto

## RAVIOLI GRANCHIO

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

# DOLCI

#### TORTINO AL CIOCCOLATO ①

Warm chocolate fondant, chocolate sauce & vanilla ice cream

#### ZEPPOLE (V)

Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce

### TIRAMISU DI NATALE ①

Espresso soacked panettone, festive brandy cream, brandy custard & almond brittle

#### GELATO E SORBETTI ♥

Selection of ice cream, hazelnut biscotti
(Plant based flavours available on request)



YOUR

# CHRISTMAS

TRADITION REIMAGINED

**PICCOLINO**