

# Christmas Day Menu

5 COURSES 120.00


*A Glass Of Fizz On Arrival*

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

**GAMBERONI E PANCETTA**  
King prawn & pancetta skewer with fresh rosemary

## For The Table

**FOCACCIA** 


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


## Antipasti

**POLENTA AI FUNGHI**   
Crispy polenta, marsala braised wild mushrooms, truffle & parsley

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

**CAPELANTE**  
Pan-seared king scallops, salmoriglio sauce, creamed potatoes, garlic spinach & crispy breadcrumbs

**BEETROOT CARPACCIO**   
Salt baked heritage beetroot, orange, hazelnut pesto & soy labneh

**BURRATA CON ZUCCA**   
Apulian creamy mozzarella, sweet & sour butternut squash, pistachio & pomegranate

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

**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 

**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

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


**BISTECCA**  
Fillet steak served with fries & peppercorn sauce


**POLLO AL TARTUFO**  
Roast chicken breast, truffle gnocchi, mushroom & truffle cream


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


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

## Dolci E Formaggi

**TORTINO AL CIOCCOLATO**   
Warm chocolate fondant, chocolate sauce & vanilla ice cream

**RICE PUDDING CON PERE**   
Italian-style rice pudding, mulled wine poached pear & hazelnuts

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

**SEMIFREDDO DI NATALE**   
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

 Vegetarian  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

*piccolino*

*Christmas Day*

