

Christmas Day Menu

5 COURSES 150.00

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

BEETROOT CARPACCIO 
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

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

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

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

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

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

BISTECCA
Fillet steak served with fries & peppercorn sauce

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

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

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

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

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

Dolci E Formaggi

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

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

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

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

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

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



piccolino

*Christmas
Day*

