



CHRISTMAS MENU 2017

£25.95

STARTERS

CHOICE OF:

CREMA DI FUNGI

WILD MUSHROOM SOUP WITH OVEN ROASTED CHESTNUTS AND CRUNCHY
HERB CROUTONS

BRUSCHETTE CON DOLCELATTE E CIPOLLE

TOASTED CIABATTA TOPPED WITH GORGONZOLA CHEESE, CARAMELIZED ONIONS AND WALNUTS WITH
SALAD LEAVES

CORONETTI DI SALMONE

SCOTTISH SMOKED SALMON ROLLED WITH HANDPICKED CORNISH CRAB MEAT & MASCARPONE, ROCKET
SALAD & COGNAC MARIE-ROSE SAUCE

PATE DI FEGATINI DI POLLO

CHICKEN LIVER PATE WITH RED ONION MARMALADE
& TOASTED CIABATTA BREAD

MAIN COURSE

CHOICE OF:

PORCHETTA DI TACCHINO

TURKEY BREAST STUFFED WITH CHESTNUTS, CRANBERRIES, PINE NUTS AND
HERBS SERVED WITH ROSEMARY BAKED NEW POTATOES AND SEASONAL VEG

FILLETO DI SALMONE CROCCANTE

ROASTED SALMON FILLET IN BASIL PESTO CRUST AND LEMON DRESSING, SERVED
WITH ROSEMARY BAKED NEW POTATOES AND SEASONAL VEG

BRASATO DI PANCHETTA DI MAIALE

SLOW ROASTED BELLY OF PORK SERVED WITH ROSEMARY BAKED NEW POTATOES,
SEASONAL VEG AND CALVADOS BRAMLEY APPLE SAUCE

RISOTTO DI ZUCCA AL FORNO CON DOLCE LATTE

LUSH ARBORIO RICE COOKED WITH TENDER BUTTERNUT SQUASH, GORGONZOLA CHEESE AND WHITE
WINE SOFFRITO

CHOICE OF PASTA OR PIZZA

FROM OUR A LA CARTE MENU

DESSERT

CHOICE OF:

ZABAGLIONE SEMIFREDDO

LIGHT CREAMY SEMI-FROZEN DESSERT ENRICHED WITH MARSALA WINE ZABAGLIONE AND FINE ITALIAN
EXPRESSO COFFEE

TORTA AL CIOCCOLATO E NOCCIOLA

RICH DARK BELGIAN CHOCOLATE AND HAZELNUT TRUFFLE CAKE SERVED WITH VANILLA ICE CREAM

PANETTONE CLASSICO COM CREMA DI MASCARPONE

TRADITIONAL ITALIAN CHRISTMAS CAKE WITH CANDIED ORANGE, CITRON,
LEMON ZEST AND RAISINS, SERVED WARM WITH SWEET MASCARPONE CREAM

STICKY TOFFEE PUDDING

SERVED WARM WITH HOMEMADE TOFFEE SAUCE AND A SCOOP OF VANILLA ICE CREAM

GELATO

TWO SCOOPS OF OUR FINEST ICE CREAM. SELECTION OF:
SUCCULENT STRAWBERRY, CLOTTED CREAM VANILLA, CHOCOLATE HEAVEN, MINT AND CHOCOLATE CHIP,
AND ITALIAN PISTACHIO