



CHRISTMAS MENU 2018

£28.95

STARTERS

CHOICE OF:

CREMA DI FUNGI

WILD MUSHROOM SOUP WITH CRUSHED OVEN ROASTED CHESTNUTS AND CRUNCHY HERB CROUTONS

BRUSCHETTE CON SALMONE AFFUMICATO

TOASTED ARTISAN CIABATTA TOPPED WITH TORN SCOTTISH SMOKED SALMON AND CREAMY MASCARPONE CHEESE

ARANCINI DI RISO

SCIILLIAN RICE BALLS FILLED WITH PECORINO ROMANO, MOZZARELLA, PARMESAN AND ASIAGO CHEESE, ACCOMPANIED WITH A SAFFRON AIOLI

PATE DI FEGATINI DI POLLO

CHICKEN LIVER PATE WITH RED ONION MARMALADE & TOASTED CIABATTA BREAD

MAIN COURSE

CHOICE OF:

PORCHETTA DI TACCHINO

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

CODICE AL FORNO

BAKED COD LOIN WRAPPED IN PARMA HAM, SERVED WITH ROSEMARY BAKED NEW POTATOES AND CREAMY PETITS POIS WITH PANCETTA

CARRIOLO ALLA MONTANARA

TRADITIONAL STEW FROM FRIULI REGION OF ITALY, SLOW COOKED VENISON WITH FENNEL, RED WINE, PANCETTA AND HERBS, SERVED WITH FLUFFY GORGONZOLA DUMPLINGS

RISOTTO AL FUNGHI

LUSH BUTTERY ARBORIO RICE COOKED WITH SAUTED PORCINI MUSHROOMS, SAFFRON STEMS, WHITE WINE AND GRANA PADANO

CHOICE OF PASTA OR PIZZA

FROM OUR A LA CARTE MENU

DESSERT

CHOICE OF:

ZABAGLIONE SEMIFREDDO

LIGHT CREAMY ITALIAN FROZEN DESSERT ENRICHED WITH MARSALA WINE ZABAGLIONE AND FINE ITALIAN ESPRESSO COFFEE

CRÈME BRULEE

WHITE CHOCOLATE AND FOREST FRUITS

TORTA AL TARTUFO

DARK BELGIAN CHOCOLATE TRUFFLE CAKE WITH TOASTED WALNUTS AND FRANGELICO LIQUOR, SERVED WITH VANILLA ICE 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:

CLOTTED CREAM VANILLA, CHOCOLATE HEAVEN, MINT AND CHOCOLATE CHIP, ITALIAN PISTACHIO, MANGO SORBET AND LIMONCELLO SORBET