



CHRISTMAS DAY MENU

Adults £80- Kids £40 (up to 10 y.o.)

STARTERS

Zuppa di porcini e patate

A rich and creamy homemade soup with wild porcini mushrooms and potatoes, fresh herbs and drizzle of extra virgin olive oil

King prawns alla diavola

Pan fried king prawns with garlic, chilli, cherry tomato and white wine, finished with fresh parsley. Served with toasted bread

Warm goat cheese and parma ham

Goat cheese with parma ham, roasted pear, rocket, toasted walnuts and balsamic glaze

Beef carpaccio

Thinly sliced beef fillet served with rocket, parmesan shavings, capers and extra vergin olive oil

Ravioli ricotta, porcini & truffle

Handmade ricotta ravioli with wild porcini mushrooms, parmesan cream, sage butter and truffle oil

MAIN COURSES

Tacchino al Forno

Roast turkey served with vegetables, mashed potatoes, roast potatoes, Yorkshire pudding & rich gravy

Filetto al Pepe

Fillet steak cooked to your liking with a peppercorn sauce

Arrosto Vegetariano (V)

Vegetarian nut roast served with vegetables, mashed potatoes, roast potatoes, Yorkshire pudding and vegetable broth

Pan-seared seabass

Crispy skin sea bass fillet, creamy potato pure, seasonal greens, lemon butter sauce and fresh herbs

Roasted vegetable & ricotta lasagna

Layers of fresh pasta, roasted seasonal vegetables, cream ricotta, silky bechamel, mozzarella and aged parmesan, baked until golden and finished with fresh herbs

DESSERTS

Tagliere di Formaggi

Selection of Italian cheese served with grapes, celery and nuts

Pudding Natalizio

Traditional Christmas pudding served with brandy sauce

Quadrato al Cioccolato

Chocolate brownie served warm with ice cream

Tiramisù

Classic Italian dessert

Gelato della Casa

Three mixed flavour scoops of our best Italian ice cream