



# CHRISTMAS DAY MENU

Three courses £65pp

## STARTERS

### SANGUINACCIO & FORMAGGIO DI CAPRA

Battered black pudding & grilled goats' cheese with red onion chutney bread

### ZUPPA (V)

Homemade carrot & coriander soup served with rosemary focaccia bread

### DELUXE COCKTAIL DI GAMBERETTI

Classic prawn cocktail with crayfish served on lettuce with a horseradish cream

### CAPELANTE AL FORNO

Pan fried fresh king scallops served with celeriac puree and Parma ham crisps

### PATE DI FEGATO D'ANATRA

Duck liver pate with toasted homemade bread topped with red onion marmalade

### CROSTINI AL FUNGHI (V)

Button mushrooms cooked in a garlic & white wine sauce served on homemade toasted bread

## MAINS

### TACCHINO NATALIZIO

Traditional Christmas Turkey with all the trimmings served with apricot & sage stuffing and garden vegetables

### SPECIALE MANZO

Tender strip loin of beef in a red wine jus served with tender stem broccoli, baby carrots and dauphine potato gratin

### FUNGHI ZUCCA RISOTTO (V)

Creamy wild mushrooms and butternut squash risotto

### SPIGOLA AI GAMBERONI

Pan fried fillet of seabass with sautéed king prawns with chilli, lemon sauce & new potatoes

### FILETTO DI MAIALE

Slow cooked crispy belly pork glazed with honey & rosemary served with mashed potato, apple & gravy sauce

### MANZO BRASATO

Slow cooked shin of beef with caramelised baby onions in a rich red wine jus with aromatic mash

### POLLO SPECIALE

Chicken breast cooked with asparagus & king prawns in a creamy white wine & garlic sauce with crushed new potatoes

## DESSERTS

### BLACK FOREST GATEAUX

Black forest gateaux served with pistachio ice cream

### CHEESECAKE

Homemade lemon meringue cheesecake served with lemon sorbet

### BUDINO DI NATALE

Traditional Christmas pudding served with dark rum sauce

### PAIN PERDU FOCON

Brioche French toast served with caramel sauce and vanilla bean ice cream

### STICKY TOFFEE PUDDING

Homemade sticky toffee pudding served with vanilla ice cream and butterscotch sauce