



Christmas Menu

3 courses for £35
(preorder only)

Starters

La Zuppa (v)

Velvety smooth roast chestnut & vegetable soup garnished with truffle oil croutons

Gamberoni Romana

King prawns sautéed with sambuca, basil & cream. Garnished with fried gnocchi

Goats Cheese & Apple Fritter Stack (v)

Finished with caramelised red onion, candied pecans & port soaked raisins

Smoked Duck & Bresaola Salad

With rocket leaves, truffle oil croutons and a horseradish gremolata

Main Courses

Guancia Di Manzo

Beef cheek slow cooked in red wine, garnished with sautéed mushrooms & chantenay carrots, served on truffle oil and rosemary polenta

Tacchino Valle d'Aosta

Turkey escalopes topped with ham & cheese fondue sauce. Served with French fries and asparagus

Saltimbocca Di Pesce

Monkfish tail, wrapped in sage & parma ham & finished with a lemon & marsala / white wine beurre. Served with herb potatoes & green beans

Ragu Di Funghi e Fagioli (v)

Roast mushrooms & cannellini beans, simmered with a soffrito in a tomato sauce, served on truffle & rosemary polenta, topped with dolcelatte sauce

Desserts

Tiramisu

Panettone Pudding

