

Christmas Day Lunch

5 courses £54.90 per person/Children under 12 half price

STARTERS

ZUPPA DI PORCINI (V)

Porcini mushrooms, cream, white wine, onion and garlic

FORMAGGIO CAPRINO (V)

Deep fried goat cheese with egg, flour, cream and breadcrumbs topped with caramelised onion.

PRAWN COCKTAIL (DF)

Icelandic prawns, gem lettuce and marie rose sauce

SCALLOPS GRATIN

Gratinated fresh king scallops with white wine, garlic, onions, parmesan cheese and creamy sauce

ANTIPASTO VENEZIA

A selection of dry cured Italian meats served in a traditional way

BEEF CARPACCIO

Beef carpaccio with rocket salad, grana Padano cheese and English mustard

CHAMPAGNE SORBET

MAINS

RISSOTO DELL BOSCO (V)

Arborio rice, porcini mushrooms, vegetable stock, brandy, onion and garlic

TACCHINO CON RIPIENO DI CASTAGNE

Hand rolled turkey escallop with chestnut stuffing, sausage pork and pancetta served with Italian gravy; Seasonal vegetables and sautéed potatoes.

8oz FILLET STEAK (30 days matured) (DF)

From the long fillet the most tender cooked to your liking with Rossini sauce (Crouton base, Madeira sauce with red and Marsala wine, pate and jus); Mediterranean salad and sautéed potatoes

HALIBUT

Fillet of wild halibut served with lemon sauce on a bed of fresh seasonal vegetables and sautéed potatoes

LOBSTER TAGLIATELLE

Tagliatelle pasta with half lobster, garlic, onion, brandy, tomato sauce and cream

DESSERTS

CHRISTMAS PUDDING

Italian Panettone served with Chantilly cream and brandy sauce

FULL DESSERTS MENU AVAILABLE

COFFEE & PETIT FOURS

A £10 per person deposit is required to secure your reservation and parties of 6 or more must pre-order their food at least one week before Christmas day.