



Festive Party Menu

Antipasti

Zuppa di zucca & mascarpone (v)
Chef's homemade roasted butternut squash, chilli & mascarpone soup, crusty bread

Baccalá Mantecato
Traditional venetian salted cod paté, parsley, & olive oil

Terrina di anatra affumicata
Smoked duck terrine, altamura bread & amarena cherry compote

Formaggio fritto
Deep fried breaded primo sale cheese, Sicilian sweet & sour red pepper chutney

Secondi

Tacchino di Natale
Roasted Norfolk turkey, sage & onion pork stuffing, pigs in blanket, roasted new potatoes, seasonal vegetables & homemade gravy

Merluzzo alla Messinese
Pan roasted fillet of cod, cherry tomato, capers, black olive, garlic & white wine

Bocconcini di agnello alle mandorle (n)
Rich lamb, rosemary & red wine stew, chive mashed potatoes and tenderstem broccoli

Ravioli ai funghi (v)
Butter & sage mushroom ravioli, parmesan & truffle oil

Melanzana Parmigiana (v)
Oven baked layers of fried aubergine, tomato, mozzarella & pesto

Dolci

Panettone di Natale
Homemade panettone bread & butter pudding, amaretto crème Anglaise

Semifreddo alle mandorle
Homemade nougat parfait, chocolate sauce & crushed nougat

Tiramisu
Espresso soaked sponge layered with mascarpone cream

Formaggi mist
Trio of Italian cheeses, biscuits & Sicilian pear chutney

3 Course £35.00

Sample menu subject to change