



Festive Party Menu

Antipasti

Zuppa del giorno (v) (vg)

Chef's homemade soup of the day, toasted Altamura bread

Cocktail di gamberetti, granchio & avocado

Prawns, avocado & crab cocktail, Carasau Sardinian flat bread

Arancini ai spinaci (v)

Golden-fried risotto balls, creamy spinach & melted cheese, basil-infused tomato sauce

Terrina di cervo & Armagnac

Venison, pork & Armagnac terrine, cranberry compote & toasted bread

Zuppa di cozze

Scottish mussels with garlic, cherry tomatoes & white wine, Altamura bread

Secondi

Tacchino di Natale (n)

Norfolk turkey, chestnut & thyme stuffing, pigs in blankets, roast potatoes & seasonal vegetables

Brasato al Barolo

Succulent beef slowly braised in rich Barolo wine with onions, herbs & root vegetables, served with chive mashed potatoes

Melenzana alla Parmiggiana (v)

Layers of fried aubergine, tomato & Parmesan cheese & mozzarella, Altamura bread

Salmon con cozze & zafferano

Pan-roasted salmon, mussels & saffron velouté, sautéed courgette with mint, mashed potatoes

Risotto ai funghi & crema di tartufo (v)

Creamy arborio rice, mixed mushrooms & truffle paste

Stinco di agnello al rosmarino

Slow cooked shank of lamb, red wine & rosemary jus, chives mashed potatoes, tenderstem broccoli

Dolci

Foresta nera

Homemade Black Forest chocolate cake, vanilla cream & amarena cherries

Panettone di Natale

Panettone bread & butter pudding with Amaretto custard

Tiramisù della Casa

Layers of espresso-soaked Savoiardi biscuits, mascarpone cream, fine cocoa powder

Gelati & sorbetti (n)

Choose two generous scoops from our selection:

Chocolate • Fior di latte • Hazelnut • Rum & Raisin • Strawberry • Lemon

Two course £40pp ~ Three course £45pp