CHRISTMAS MENU 2026

To Start

ANTIPASTO MISTO (gf)
A Selection of Italian Cured Meats with Buffalo Mozzarella and Olives

BURRATA E CAPONATA (V) (gf)
Cream Filled Mozzarella with Aubergine Compote

COCKTAIL DI SALMONE AFFUMICATO E GAMBERETTI (gf)
Smoked Salmon and Prawns with Marie Rose Sauce and Mixed Leaves

VELLUTATA DI ZUCCA E CAROTE (Vg) (gf)
Roasted Butternut Squash Sage and Carrot Soup

Main Course

TACCHINO AVVOLTO IN PANCETTA (gf)
Turkey Breast stuffed with Italian Sausage Meat and Wrapped in Pancetta
Roasted Herb Potatoes and Seasonal Vegetables

BISTECCA DI MANZO AI FUNGHI (gf) *
Chargrilled Sirloin Steak with Mushroom Sauce on the Side
Sauteed Potatoes and Pan Fried Cherry Tomatoes

FILETTO DI ORATA AL FORNO (gf)
Fillet of Sea Bream baked in White Wine and Herbs
with Baby Potatoes Finely Sliced Fennel and Black Olives

RAVIOLONI PORCINI E TARTUFO (V)
Fresh Pasta filled with Porcini Mushrooms and Truffle in a Cream Sauce

PIZZA RUSTICA (Vg)
Vegan Cheese Roasted Peppers Spinach Artichokes and Red Onion

PIZZA BOSCAIOLA
White Based Pizza with Rolled Pancetta Baby Crushed Potatoes
Mushrooms and Smoked Mozzarella

Dessert

TIRAMISU AL PISTACHIO
Layers of Pistachio Mascarpone Cream and Coffee Soaked Savioardi Biscuits

STRUDEL DI MELE (Vga)
Apples and Sultanas wrapped in Filo Pastry served warm with Vanilla Ice Cream

PANNA COTTA AL CIOCCOLATO BIANCO (gf)
White Chocolate Cream Dessert with Cranberry and Strawberry Compote

TORTA DI PANDORO E ALBICCOCA
Apricot and Almond Bread and Butter Pudding with Whipped Cream

FORMAGGI ITALIANI CON TARALLI
A Selection of Italian Cheeses served with Fig Jam and Biscuits

THREE COURSES £37.00
A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

- **£4.00 Supplement for Steak**

Menu Choices & Special Dietary Requirements to be Confirmed in writing 7 days in advance of booking date
No cancellation allowed after this time

(V) Suitable foe Vegetarians
(Vg) Suitable for Vegans
(gf) Gluten Free
(gfa) Can be adapted to be Gluten Free