



## Christmas Menu

### Starter

Salmon gravadlax with crème fraîche  
Grilled sardines with caramelized onion and toasted almond  
Thinly sliced cured beef with rocket salad, olive oil and Parmigiano  
Chicken liver parfait with blueberry gelatine and crispy bread  
Italian buffalo mozzarella, heritage tomato and avocado (v)  
Roasted butternut squash soup with pumpkin seeds and croutons (v)

### Main Course

Grilled fillet of wild sea bass with shrimp in a lemon and scampi sauce  
Pan fried cod with chorizo, olives and rustic tomato  
Braised lamb shank served on mash potatoes  
Roast breast of turkey, chipolata sausage wrapped in bacon, onion and sage stuffing  
Ricotta and spinach ravioli with butter and sage (v)  
Baked aubergine, tomato sauce, mozzarella and Parmigiano (v)  
*Our selection of vegetables and sautéed potato are served with the main course*

### Dessert

Chocolate and winter berry panna cotta  
Amaretto trifle with salted caramel and amaretto crumble  
Profiteroles and chocolate sauce  
Vanilla and orange cheesecake  
Warm Italian Panettone served with vanilla custard  
Selection of Italian Ice Cream

**Lunch: Two courses £23.50 per person - Three courses £27.50 per person**

**Dinner: Two courses £30.50 per person - Three courses £36.50 per person**

**Menu available from Monday 27<sup>th</sup> November till Sunday 24<sup>th</sup> December**

Please inform us of any allergies. Prices inclusive of VAT. An optional service charge of 10% will be added