

Christmas Menu

FOR THE TABLE

Homemade rosemary and sea salt focaccia

TO START

Minestrone soup / Truffle custard, Parmesan crisp (GF,DFA,VEA)

Ravioli / Pumpkin and amaretti in a sage, butter, Parmesan sauce (NUTS)

Burrata / Roasted figs, Prosciutto di Parma, toasted walnuts, rocket, honey & balsamic(GFA,NUTS)

Vitello tonnato / Thinly sliced veal, tuna caper sauce, rocket, herbs, lemon zest (GFA)

Smoked salmon & king prawns / Shaved fennel & orange salad, capers, dill, lemon dressing (GFA,DFA)

INTERMEDIATE COURSE

Blood orange sorbet, Vanilla tuile (GFA,DFA)

MAIN COURSE

Traditional Turkey / chipolata sausage, sage & onion stuffing, gravy (GFA, DFA)

Beef fillet / wild mushroom & truffle cream, crispy pancetta, jus (GF)

Saddle of lamb / Stuffed with sausage meat and herbs, lamb jus

Dover sole / brown butter, capers, lemon, parsley (GF, DFA)

Vegetarian wellington / Spinach and fine mushrooms (V,VEA)

Roast potatoes and seasonal vegetables for the table

DOLCE

Tiramisu / Made with sweet marsala wine

Chocolate delice / Roasted hazelnut crumb, caramilised banana, candied hazelnuts, homemade banana and caramel ice cream (GF,NUTS)

Bread and butter pudding / Using our homemade panettone, With homemade cinnamon ice cream

Torrone semifreddo / Semi frozen mousse, nougat, nuts and chocolate (GF,NUTS)

Vanilla Panna cotta / Amarena cherries and syrup, chocolate shards, toasted almonds (GFA)(NUTS)

TO FINISH

Nuts and oranges for the table / Coffee and homemade truffles

£115 / Children under 12 £55

