

CHRISTMAS MENU 2018

£67 PP

Starters

Antipasto Misto

Mixed cured meat, cheese, olives and italian bread

Tris Di Carpaccio Di Pesce

Swordfish, octopus and sea bream carpaccio on rocket salad and raspberry vinaigrette

Crema Di Piselli E Burrata

Cream of spring peas fennels and burrata

Pastina In Brodo

Small pasta in a chicken broth

Pastas

Gnocchetti Al Ragu D'anatra

Potatoes dumplings, slow cooked duck ragout

Ravioli All Astice E Gambero Rosso

Home made pasta parcels stuffed with lobster tails and jumbo prawns, creamy bisque

Tagliatelle Alle Verdure Grigliate

Tagliatelle with mixed grilled vegetables and basil olive oil

Fettuccine Al Pomodoro E Basilico

Fettuccine with napoli sauce and basil

Main Courses

Filetto Di Manzo Ai Funghi Porcini

6Oz beef fillet with wild mushrooms sauce, roasted potatoes and rosemary

Costolette D'agnello Scottadito

Chargrilled lamb cutlets, ratatouille

Arrosto Di Tacchino

Roast breast of turkey, chestnuts and cranberries stuffing, pigs in blankets, red wine gravy, gravy, mix vegetables

Filetto Di Orata In Padella

Pan fried fillet of sea bream, courgette spaghetti, roasted pinekernels

Sides

Sautee potatoes and rosemary

Sautee spinach

Baby leaf salad

Rocket cherry tomatoes salad

Creamy mashed potatoes

Mix sauté vegetables

Desserts

Tarta Di Mele E Pinoli

Sweet and slightly salty, rich with butter and cream, served with vanilla cream on nougatine

Trio Di Cioccolati

Chocolate brownie, chocolate parfait, chocolate fondant served with caramel ice cream cornets and vanilla foam

Panna Cotta Al Cioccolato Bianco

White chocolate panna cotta served on the honey wafer and berries compote

Coffee or Tea and Mince Pies

Vegetarian options available please ask