

MENU DI NATALE

£35 per head

PRIMI

PASTICCIO DI SALMONE AFFUMICATO

Smoked salmon pate, pickled cucumber, baby leaf salad on toasted focaccia.

PANCIA DI MAIALE E POLENTA

Nduja braised belly pork, tomato sauce, fried polenta, basil mascarpone.

ZUPPA MILANESE

Homemade cauliflower and blue cheese soup, crispy croutons

BRUSCHETTA AI FUNGHI

Wild mushroom and cherry tomato bruschetta with balsamic glaze.

SECONDI

INVOLTINI DI TACCHINO

Turkey breast stuffed with homemade sausage and stuffing, served with all the trimmings.

BRASATO DI MANZO

Slow braised beef, Chianti sauce served with mashed potato & roast vegetables.

CODA DI ROSPO CON RISO

Monkfish served on top of a pea, leek & tarragon risotto, finished with lemon & caper burnt butter.

FESA D'AGNELLO

Pan fried rump of lamb, roast vegetable caponata & rosemary-lamb jus.

GNOCCHI CREMA DI DOLCELATTE

Gnocchi with blue cheese sauce, toasted pine nuts & truffle oil.

PIZZA SALSICCIA NOSTRANA

Pizza topped with homemade Italian sausage & mascarpone cheese.

DOLCI

PANNA COTTA AL CAFFE

Coffee panna cotta, pistacchio biscotti, coffee syrup, rum & raisin ice cream.

ZUPPA INGLESE TRIFLE

Layers of sponge, pastry cream & chocolate cream.

PERE IN CAMICIA

Mulled wine poached pears & ginger bread ice cream.

TORTA DI MELA CAMELLATA

Caramelised sticky apple cake, caramel sauce & vanilla ice cream.